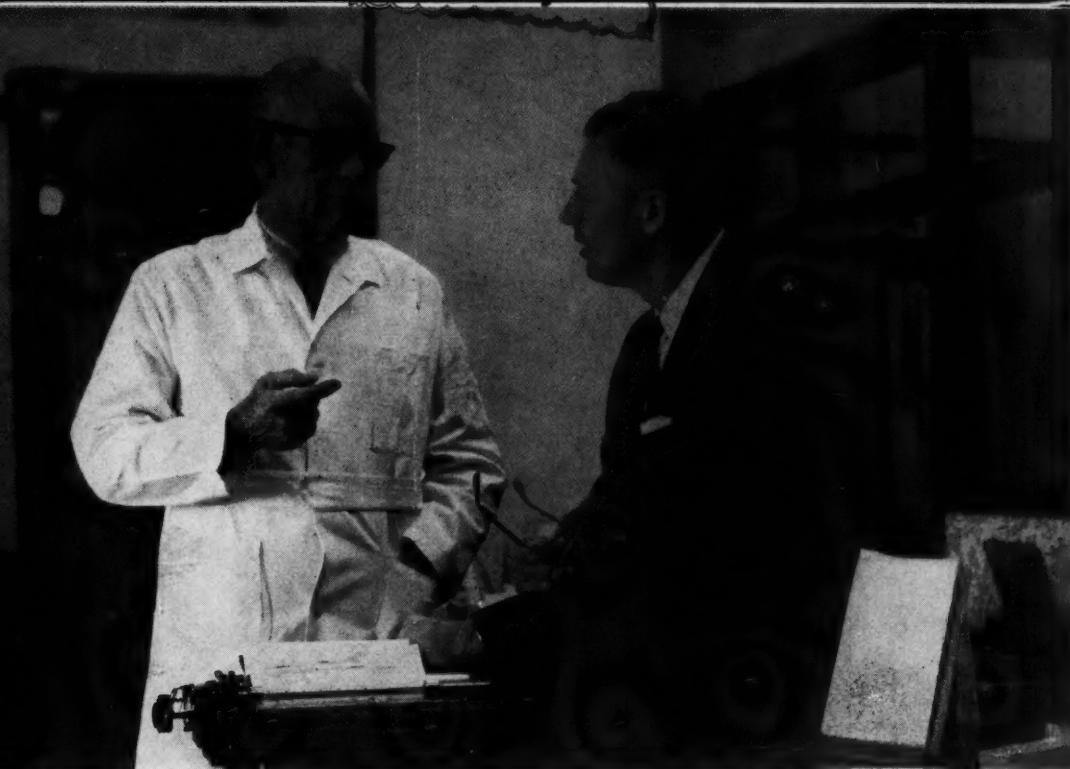


NOVEMBER 22, 1958

THE NATIONAL Provisioner

NOV 22 1958

Leading Publication in the Meat Packing and Allied Industries Since 1891



His customers never ask what this man has done for them lately

He's a technical representative *first* . . . a salesman *second*. He helps sell *for you*—rather than just *to you*.

He's your friend and confidant. You're *safe* when you buy your casings from him. He's the most experienced casings man to call on you.

His company *originated* cellulosic and plastic casings for the meat industry. Ever since, it's been traditional that he "knows the business."

His long experience is *practical*. It's been gained in plants like yours.

He runs tests for you in your plant.

He helps solve difficult application problems. You need never be deprived of the benefits of his products for want of the best way to use them.

He's a trouble-shooter. Digs out production problems.

He's a knowing source of merchandising and sales ideas.

He can help you conserve working capital with his knowledge of inventory control.

By depending on him for your casings supply, you get *uniformity* . . . an important advantage in eliminating differences in product quality.

He's backed by unrivaled leadership in research, design and manufacture of food casings.

He can offer you the widest choice of casings and services in the industry. Each of his products bears the traditional mark of quality that means better performance at less cost to you.

He's uniquely equipped to keep your source of supply uniform, safe and fast.

He's the man who reflects *your* needs and aspirations to his company.

He's your VISKING man.

VISKING COMPANY

DIVISION OF  CORPORATION Chicago 38, Illinois

→ Don't let your competition beat you to the punch

...Order a **NEW Buffalo**
"DIRECT CUTTING"
CONVERTER

today!

- Reduce your cutting time up to 50%
- Save on operating and labor costs
- Get finer texture and higher yield



Revolutionary New
Model 86-X "Direct
Cutting" Converter.
Capacity 750 to
800 pounds.

The Secret is in the
exclusive new Buffalo knife design which
operates at tremendously increased speed.

• Your competition may be planning at this very minute to use this newer method.
Some already have. You can't beat this competition with yesterday's machinery. Write or call us direct
or see your Buffalo representative about a "Direct Cutting" Converter. **DO IT NOW!**



Send for
Catalog



The Leader in Sausage Machinery
Design and Manufacture
for 90 Years

Buffalo

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N.Y.

Sales and Service Offices in Principal Cities

What is the story on that revolutionary Goodyear Packaging Film called Videne^{TC}?

Well, you can see illustrated here some of the meats which are going to be packaged and protected by VIDENE TC better than ever before—*by any film, anywhere, by any process.*

But the surest way we know to give you the full impact of the unique qualities found in this brilliant new Goodyear discovery is to simply list what it can do for you:

VIDENE TC is marvelously heat-shrinkable—efficiently and evenly with either hot air or hot water!

It possesses tremendous strength—especially at freezer temperatures!

It is dimensionally stable—before and after shrinking!

It heat-seals and prints beautifully—is readily machinable.

And it possesses excellent clarity and transparency.

That's the score on VIDENE TC. Tally up the total and it's an odds-on bet you will find no film in the industry which can begin to approach the ideal combination of performance-protection that is found only in VIDENE TC by Goodyear.

WRITE FOR THE NEW VIDENE TC BROCHURE—JUST OFF THE PRESS! ADDRESS:

Goodyear, Packaging Films Dept. W-6419, Akron 16, Ohio.

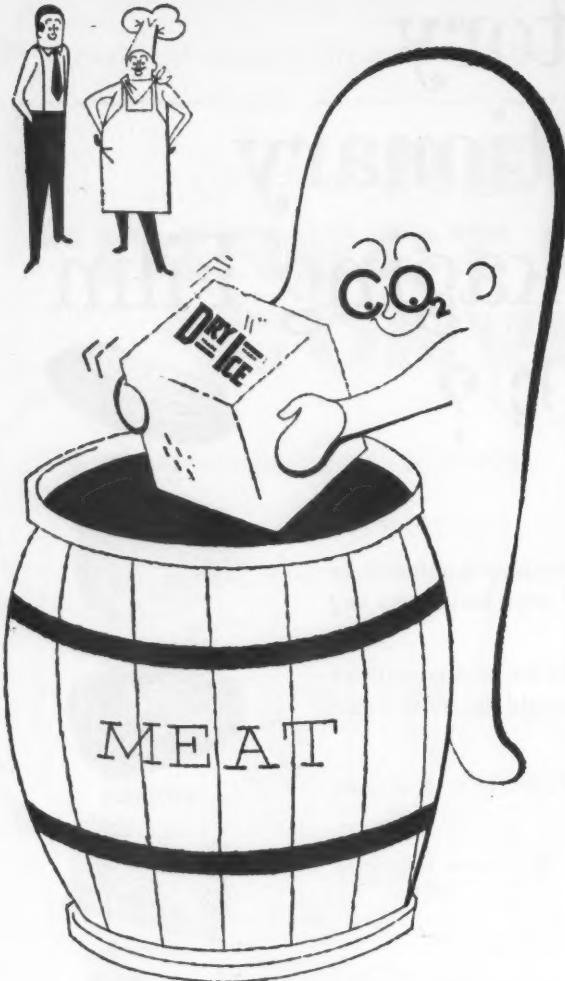


Great low-temperature
strength for
ANY FROZEN
BIRDS OR MEATS

TOPS ANYTHING!
Videne^{TC}
The Super Film by
GOOD  **YEAR**



Videne, a Polyester film—T.M. The Goodyear Tire & Rubber Company, Akron, Ohio



FRESH or FROZEN... ship with Pureco "DRY-ICE" on guard

Clean and economical, Pureco "DRY-ICE" provides the uniform, dry cold that has added advantages: *it inhibits bacterial action, reduces shrinkage, and retains the bloom.*

No matter how long the trip, meats arrive in the pink of condition when Pureco "DRY-ICE," properly used, is there to guard them.

Pureco maintains over 100 service-distributing stations for your convenience. Pureco Technical Sales Service will be glad to assist with your refrigeration problems. Call your Pureco Representative today!



Pure Carbonic Company

A division of Air Reduction Company, Incorporated

Nationwide "Dry-Ice" service-distributing stations in principal cities
GENERAL OFFICES: 150 EAST 42nd STREET, NEW YORK 17, N.Y.

(AT THE FRONTIERS OF PROGRESS YOU'LL FIND AN AIR REDUCTION PRODUCT)

THE NATIONAL



Provisioner

VOLUME 139 NOVEMBER 22, 1958 NUMBER 21

CONTENTS

A Long Tale Untwists—an editorial	11
News of the Industry	11
Wimp Expands and Straightens Kinks	12
Hoist Those Buckets Fast	14
P & S Chief Shows Part of Hand	15
Recent Meat Industry Patents	25
Southern Firm Works for Better Hides	30
Meat Merchandising Parade	21
The Meat Trail	27
Market Summaries—begin on	31
Classified Advertising	40

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor

GREGORY PIETRASZEK, Technical Editor

BETTY STEVENS, Associate Editor

JOHN C. CUTTING, Associate Editor

GUST HILL, Market Editor

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.

Telephone: WHitehall 4-3380

ROBERT J. CLARK, Advertising Manager

CHARLES W. REYNOLDS JOHN W. DUNNING

WILLIAM K. MURRAY

MARY JABSEN, Production Manager

New York Representatives:

ROBERT T. WALKER and GARDINER L. WINKLE,
527 Madison Avenue (22) Tel. ELdorado 5-6863

Southeastern Representative: EDWARD M. BUCK
P.O. Box 171, St. Petersburg, Florida

West Coast Representatives: McDONALD-THOMPSON

San Francisco:	625 Market St., (5)
Los Angeles:	3727 W. 6th St., (5)
Seattle:	1008 Western Ave., (4)
Denver:	222 Colo. Natl. Bank Bldg., (2)
Houston:	3217 Montrose Blvd., (6)
Dallas:	5528 Dyer St., (6)
Tulsa:	2010 S. Utica (4)

EXECUTIVE STAFF

THOMAS McERLEAN, Chairman of the Board

LESTER I. NORTON, President

A. W. VOORHEES, Secretary

Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by The National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1958 by The National Provisioner, Inc. Trade mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

nothing *Lasts* like stainless!



and nobody builds stainless like

KOCH

This Koch stainless-steel-top trimming table is typical of the quality and workmanship you get in every piece of Koch equipment.

Notice the repeated K-shape in the tubular substructure.

This Koch-designed feature provides greater strength, more positive rigidity, and convenient under-the-table storage for meat drums, sausage trucks, etc.

The sturdy all-welded frame has leg levelers. One-piece metal top is fabricated from 14-gauge, #2-B satin finish stainless steel, with smooth rounded corners. Koch trimming tables

are available with removable sectional maple cutting boards, or with longer-lasting U. S. Royal boards. Standard table lengths are 6, 8, 10, 12, and 14-ft. Other sizes can be custom-built to your exact requirements. Write for further information and prices.

THERE IS A DIFFERENCE

All stainless steel equipment is not the same. Differences exist in weights and alloys, in details of construction and finishing. And above all, there are differences in the integrity and experience of the builder. Since Koch-built stainless costs no more — why not have the finest.



2520 HOLMES STREET
KANSAS CITY 8, MO.
VICTOR 2-3788

KOCH ENGINEERS WILL WORK FOR YOU

Koch has the experience and production facilities to fabricate custom-built equipment economically. A competent Koch engineer will submit detailed drawings and quotations for your approval. This service is extended without charge or obligation. Write and tell us what you need.

**USES NO
STEAM OR
WATER!**

The **TEE-CEE**

WIENER PEELER

The Tee Cee Peeler will peel at least 500 lbs. of average size franks an hour. Will peel any size wiener or frank made in artificial casing.

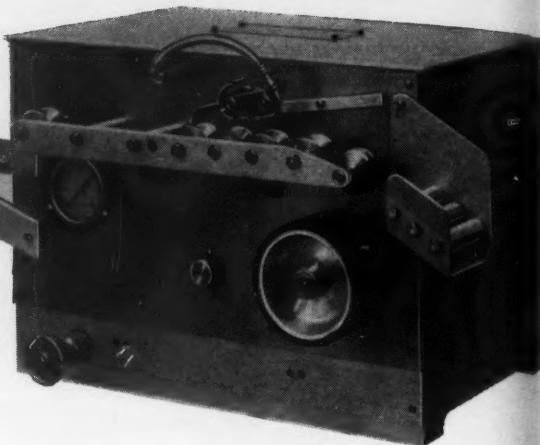
No product lost, cut or scarred, and no sorting or re-peeling necessary. The efficiency and mechanical simplicity of the Tee Cee Peeler is highly praised by all users.

COMPACT—Shipping size is 14" x 14" x 19". Operating space required is 14" x 42" to 49".

MAINTENANCE—The Tee Cee Peeler is built of stainless steel and anodized aluminum. There is nothing to get out of order or adjustment and daily clean up with hot water is all that is necessary.



See
Page
H/Te



REPRESENTATIVES

Northeastern

Lucas L. Lorenz Inc., 80 Gerry St., Brooklyn, New York

Southeastern

Starr Parker Inc., 843 Mariette St. N. W., Atlanta, Georgia

Canada

Walter Presswood, 30 Maybank St., Toronto, Canada

European

A. B. Tarmimporten, Torkelsgatan 3, Gothenburg, Sweden

FOR FULL
INFORMATION
WRITE

THE Tee Cee
MANUFACTURING COMPANY
7545 KIRTLÉY DRIVE
CINCINNATI 36, OHIO

1933-1958

**TEE-PAK
CELEBRATES
ITS**



**More flavor!
More quality!
Morrell Meats!**



John Morrell & Co., General Offices, Chicago, Ill.

THE WORLD'S FINEST FISH TERMINAL



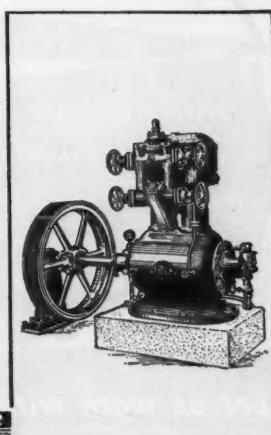
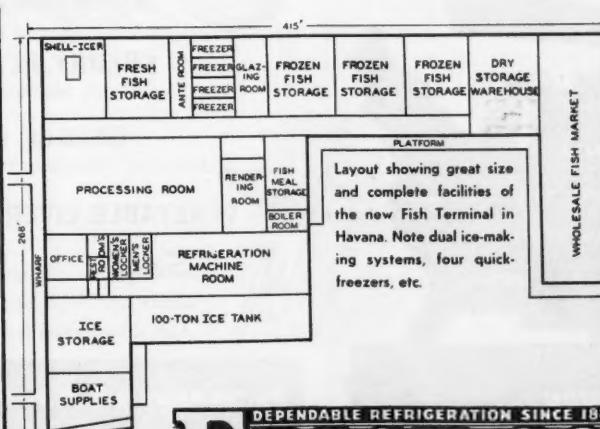
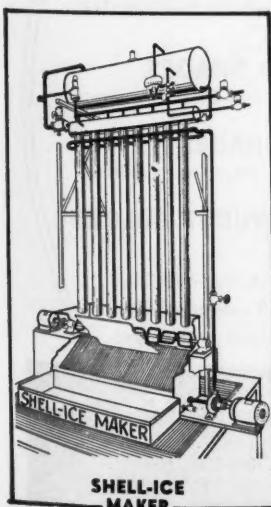
IS NOW BEING BUILT AT HAVANA . . . THIS WILL MEASURE 415 BY 268 FEET, AND HAVE COMPLETE FACILITIES.

Here nine Frick compressors, producing 500 tons of refrigeration, will supply eight vital services:

- Cooling and icing the fresh fish when graded
- Storing 1 1/4 million pounds of fresh iced fish
- Quick-freezing 100,000 pounds of frozen fish
- Automatically making 20 tons of broken Shell-Ice daily
- Storing 2 million pounds of frozen fish
- Freezing 100 tons of block-ice daily
- Storing 900 tons of block-ice
- Air conditioning the sales, dining, and conference rooms, laboratory and offices.

Send for folder giving complete details of this remarkable Terminal. And specify Frick equipment for that important cooling job of YOURS. Estimates cheerfully furnished: write today to

FRICK COMPANY • WAYNESBORO, PENNSYLVANIA

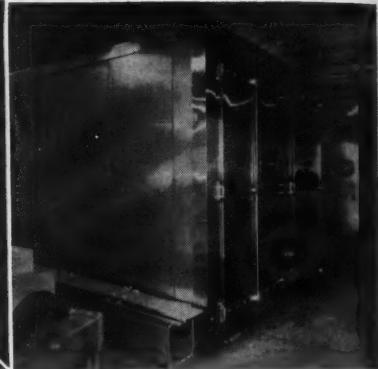


DEPENDABLE REFRIGERATION SINCE 1882
FRICK CO.
WAYNESBORO, PENNA., U.S.A.

FRICK HEAVY-DUTY
COMPRESSOR



... from beginning to end . . .
CUSTOM
.....
DESIGN
to
EFFICIENT
.....
INSTALLATION



Julian Smokehouses add up to Big Profits!

When you call on JULIAN for capable, professional handling of your smokehouse problems, you actually **SAVE MONEY** in the long run. After all, this expert advice costs you nothing . . . and the benefits you enjoy in better flavored meats . . . better looking products . . . less shrinkage

. . . and improved, all-around smokehouse operation, can only mean **MORE PROFITS** for you. Yes, from beginning to end . . . you're in good hands when you depend upon JULIAN to come up with the right solution to your smokehouse problems. But why not discover that for yourself, today?

Julian
Engineering Company

engineering company

5127 NORTH DAMEN AVENUE, CHICAGO 25, ILLINOIS
West Coast Representative: Meat Packers Equipment Co., 1226 49th Ave., Oakland 1
Canadian Representative: McLean Machinery Co., Ltd., Winnipeg, Canada

HYGRADE'S

BEEF - VEAL - PORK - LAMB
ALL BEEF FRANKFURTERS
Complete line of SAUSAGE AND SMOKED MEAT
WEST VIRGINIA SMOKED HAM
CANNED HAMS and PICNICS

Let us work with you...
INQUIRIES WELCOME AT ANY BRANCH OFFICE
HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16

**CASING
COLORS**
(PRIMARY STRENGTH)



ATLAS
Certified Food Colors
INDUSTRY'S STANDARD FOR OVER 100 YEARS

CHERRY RED SHADES
Light, Medium and Deep

ORANGE SHADES
"Hercules" Repoline • "Hercules" Casiline

VEGETABLE LIVERWURST COLORS

Send for our new **Atlas Food Color Guide and Price List**. It contains important information for food processors.

FIRST PRODUCERS OF CERTIFIED COLORS
H. KOHNSTAMM & CO., Inc.

ESTABLISHED 1851

89 Park Place, New York 7 • 11-13 Illinois Street, Chicago 11
2632 East 54 Street, Huntington Park, California

Branches in other principal cities of the U. S. A. and throughout the world



BOLOGNA-TONE

**gives your product EYE-APPEAL
that produces SALES APPEAL!**

With BOLOGNA-TONE your product has that freshly-cut appearance—that mouth-watering bright color that holds longer.

BOLOGNA-TONE (*Approved by M.I.B.*) is a heavy liquid with just the RIGHT color. It is an intense red, processed from quality Paprika. Because it's a liquid, there are no specks, you're sure of uniform complete dispersion.

Many leading meat packers are using BOLOGNA-TONE and agree that it has boosted their sales.

- ORDER A TRIAL DRUM.
- USE IT IN YOUR PRODUCTION
- FOR ONE WEEK.
-
- Compare, see for yourself!
-
- If you're not completely happy,
- we'll give you a refund on
- the unused portion and pay
- the freight BOTH WAYS!
-



THE BALTIMORE SPICE COMPANY

12 S. Front Street
Baltimore 2, Maryland, U.S.A.

You Can Make Better Sausage

... with your present crew ... with your present equipment

With a simple "CLEAN-LINING" of your sausage room, you can turn out a vastly better sausage than ever before, and ... you can do it.

... with less "work" ... in less time,

... with increased production ... with reduced product loss

St. John "CLEAN-LINING" eliminates all the costly labor that does not contribute a cent to the quality or value of your sausage. It gives you, instead, a modern work-flow layout in your processing operation that means maximum efficiency at all times.

Remember, sausage room "CLEAN-LINING" is not limited to a single device or method. St. John engineers consider each job separately -- weighing each of the many varying factors. In many cases, the use of a St. John #359-x Dump Bottom Bucket has completely revolutionized the entire sausage room operation. And, the applications of this bucket are infinite.

Let the St. John engineering staff prepare a complete sausage room layout for you. They will show you "CLEAN-LINING" at its finest.

**HANG UP THE SHOVEL
TO HANG UP SAVINGS!**



**"Famous
for
Stainless"**

THE NATIONAL

PROVISIONER

NOVEMBER 22, 1958

VOL. 139 No. 21

A Long Tale Untwists

Paraphrasing John Donne to say that "no packer is an island," we believe that the present situation with respect to humane slaughter demonstrates how action affecting one segment of an industry ultimately has an effect on all its members.

Local and intrastate slaughterers may believe that they are "islands" isolated from the troubles besetting those who must comply with the new federal law. In our opinion they are mistaken and their isolation may not endure more than two or three years.

One of the national humane societies has already started a campaign to obtain humane slaughter legislation in all of the states. Another indication of how the national policy may impinge on intrastate and local practices can be seen in the statement made by Secretary of Agriculture Ezra Taft Benson to his new advisory committee. At one point the Secretary said:

"With respect to actual slaughter and handling incident to the slaughter of animals, it has long been the practice of the Department to assist wherever possible in the efforts of local jurisdictions in bringing about improvements. However, until the present law was enacted, this responsibility was not included in the Department's functions. We now have this responsibility."

The Secretary also told the committee that "it will be your responsibility to assist in obtaining the cooperation of the public, producers, farm organizations, industry groups, humane associations, and federal and state agencies in the furtherance of research and the adoption of improved methods of slaughter."

We believe that a long and sustained effort to change packer slaughtering practices at every level has only begun. The realistic operator will plan ahead to meet these restrictions as they arise.

News and Views

Intensified Research by the Department of Agriculture to advance knowledge and improve methods of stunning and anesthetization of livestock prior to slaughter was recommended by the Humane Slaughter Advisory Committee at the group's first meeting late last week in Washington, D. C. The new Humane Slaughter Law requires that the Secretary of Agriculture by March 1, 1959 make his initial designation of methods of slaughter that will be considered humane. Packers whose products may be offered for sale to the federal government have until July 1, 1960 to put those methods into operation. The USDA for some time has been investigating from the humane aspect presently-used slaughter procedures, such as mechanical stunners and carbon dioxide immobilization, Dr. C. Donald Van Houweling, assistant administrator of the USDA Agricultural Research Service and chairman of the advisory committee, told the NP this week. He said the committee felt that some refinements would make those methods satisfactory. Where the blow should be placed, at what angle and what degree of force should be used are among the questions for which USDA researchers are seeking answers in their studies of stunning.

Difficulties in determining what actually is humane were pointed up at the meeting in talks by experts in veterinary medicine. Humans may rely too much on anthropomorphism—the ascription of human characteristics to things not human. What a man could interpret as an animal's reaction to discomfort, because he would react that way, might not be that at all. Committee members agreed that there is need for more long-range basic research that would establish criteria for measuring pain and insensibility in livestock. Medical experts addressing the group were Dr. R. L. Kitchell, University of Minnesota; Dr. E. W. Jones, Oklahoma State University, and Dr. H. H. Dukes, Cornell University. They described what goes on from a scientific standpoint when an animal is dispatched.

Oral Arguments on the government's motion for summary dismissal of petitions seeking modification of the 1920 packer consent decree are to be heard on Monday, December 1, by Judge Julius H. Miner of the U. S. District Court in Chicago. The petitions by Armour and Company, Swift & Company and The Cudahy Packing Co. ask modification of the provisions that prohibit them from handling a number of non-meat items or engaging in retail trade. In their answers opposing the motion by the Department of Justice, the three packing companies emphasize the tremendous changes that have taken place in processing, marketing and transportation in the food industry in the 38 years since the decree was signed. The decree now is obsolete and sets up artificial barriers to competition, the three meat packing companies contend.

Increased Hog Production in Mississippi will be a major goal of the Mississippi Independent Meat Packers Association. The group voted at its annual meeting last weekend to try to work out a project with Future Farmers of America and 4-H Club groups to encourage hog production in that state. Todd Agnew of Mid-South Packers, Inc., Tupelo, was elected president of the association for the 1958-59 year, succeeding E. E. Hicks of Bryan Brothers Packing Co., West Point. Other new officers are R. D. Spencer of Central Packing Co., Hattiesburg, who was elected vice president, and E. A. Jernigan of Mid-South Packers, who was named secretary-treasurer. Next meeting of the association was scheduled for Feb. 21 in Tupelo.



Wimp of Chicago Expands to Four Beds, Adds 600-Head Cooler and Improves Handling

LEFT: Air compressor is placed next to washing station. Arrangement reduced the amount of piping required since the engine room is located 250 ft. away.



ABOVE: View of the rearranged offal workup room. Tanks in foreground are equipped with refrigerated coils to chill ruffle fat. RIGHT: Fancy meats are barreled or boxed in this new cooler located directly below the offal workup room. Product is chuted to stainless steel table behind the employee.



ADDITION of a 600-head beef sales cooler was a major feature of the expansion program undertaken at the Wimp Packing Co. of Chicago. The cooler doubles the plant's holding capacity and will permit sorting carcasses to weight and grade specifications, reports William McDermont, general manager. Other additions were made to streamline the company's operations.

An additional bed was added on the killing floor, which increased the total to four, and the flow from the full hoist was reversed so that the sides move continuously toward the elevator on which they are transported to the hot carcass cooler on the first floor. Previously, the sides had been backtracked for a short distance. With a four-bed operation, the elimination of this non-productive effort is most worthwhile, says William Russell, vice president.

The four full hoist rails are now bled into the single rail which carries the split sides past a new wash station. A new air compressor was installed at this point and the compressed air is used to provide positive pressure for washing. Location of the air compressor at the wash station conserved on piping as the engine room is 250 ft. away. From the washing location the carcasses move to the scale, to the shrouding station, and out to the elevator.

The killing floor has been tiled to ceiling height to facilitate cleanup.

The offal and viscera processing operations have been consolidated in one room. Previously the heads and pluck sections were worked up on the kill floor. The offal room contains new stainless steel tanks equipped with refrigeration coils to chill the ruffle fat. A new tripe scalding was added. The paunch workup table was re-

arranged so that it faces toward the killing floor and saves steps for viscera trucker. The ruffle fat and paunch are separated here while the balance of the material is chuted to the hasher-washer in the basement.

After being trimmed and cleaned at the pluck workup table, the hearts, livers, etc., are sent via a stainless steel chute to a new offal cooler on the first floor. The cooler has racks for holding the product and strapping equipment to close the boxes in which some of the material is packed. This cooler is refrigerated with three Gebhardt units and is tiled to splash height for easy cleaning.

The new beef holding cooler, which is 110 x 75 ft. in size, connects with other first floor coolers. Extensions within the cooler provide space for a sales office and a loading dock with four stalls for trucks and one for refrigerator car loading. The wall of

the office section has a large area of Thermopane so that loading dock and cooler operations can be observed.

LOADING SYSTEMATIZED: The dock is refrigerated with three Gebhardt units having a rating of five tons. The dock rail system has two low rails so that sides can easily be quartered for truck loading and possesses sufficient capacity to permit assembly of a full truck load before the outer doors are opened. This saves refrigeration and reduces the time needed to load the rig. Since the carcasses are kept cold throughout the loading operation, and placed quickly on the truck, a heat load of minimum level is placed on the truck's refrigeration system. This assures delivery of carcasses in top dry condition, claims McDermont. The dock stalls are framed outside with foam rubber to form a seal with the truck that holds heat leakage to a minimum. The loading doors are Butcher Boy slide-up refrigerator units.

The sales cooler is tiled to ceiling height and trackage is hung from steel beams anchored in wall columns. Flood spot lights provide a high level of illumination. The cooler has 20 holding rails with LeFell switches connecting them with the throwout rails. The spot lights are located on both sides of the throwout rails and are beamed at the carcasses.

Refrigeration is provided by four Frick brine spray units rated at 7 tons each. Each unit has eight rows of fin coils and a two-speed fan. If a heavy load is introduced into the cooler, the fans can be run at high speed for rapid pulldown. The units are mounted inside curbs. They have a semi-automatic brine strengthening system. The brine is constantly circulated over the coils, which operate on the flooded principle, and the liquor is weakened as it picks up moisture. The engineer takes brine strength readings periodically and if the brine is weak, he opens a valve that allows the liquid to flow to a makeup tank. After closing the valve, he pumps in a new charge of full-strength brine from the central brine makeup station. The central brine makeup system eliminates the nuisance of charging the unit coolers individually and also reduces the amount of salt used since there is no loss of fully-saturated brine, asserts Russell. Ducting from the unit cooler projects above the rails and chilled air drops down from this plenum to provide effective refrigeration without undue movement.

To handle the additional refrigeration load the firm has installed a new 78-ton Frick compressor and a Philips



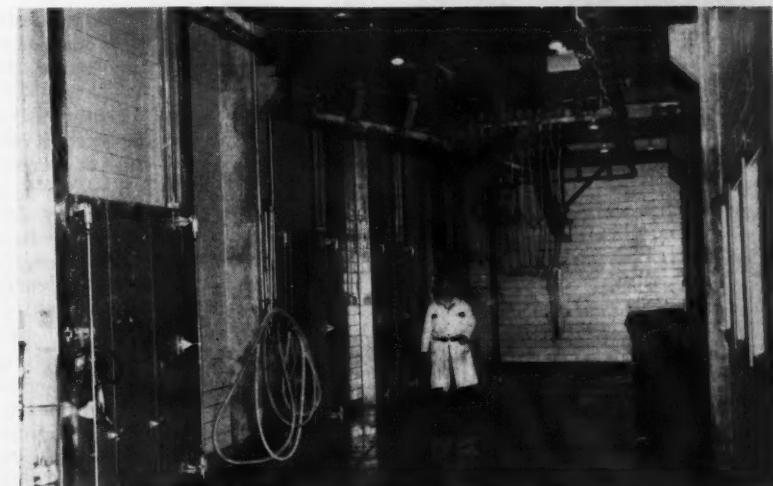
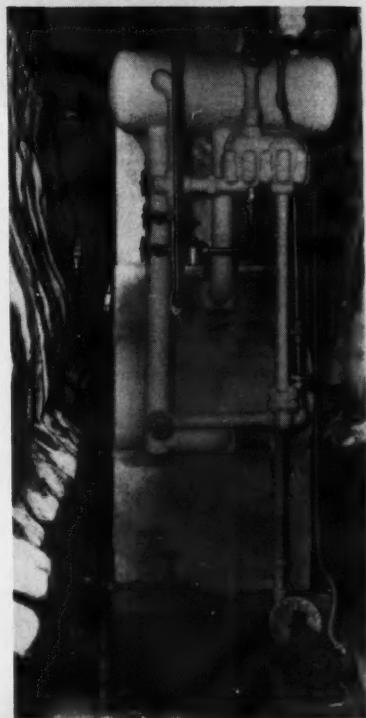
liquid return system that prevents slugging the compressors with liquid. The system is a necessity when the flooded coil technique is used, according to Russell. A new Midwest Aerail 120-ton condenser also was installed.

The additions were constructed so that a second floor can be added. The second level then would be connected

ABOVE: Plant addition has four truck stalls and one rail car spot. **RIGHT:** Unit cooler is mounted in curbed area to confine overflow. Air is discharged above the rails. **BETWEEN:** Loading dock, which can be observed from office at left, is fully refrigerated and has low rails at two ends.

with the killing floor through the present hide inspection room that is located above the railroad spur (see structure forming arch over track in right background of top photo on this page). The proposed second floor addition would be used for a hot carcass cooler. Piping, sewage facilities

[Continued on page 22]





ABOVE: Beavers Packing Co. BELOW: R. L. Zeigler, Inc.



Speed and Mobility in Bucket Handling

IF MAXIMUM efficiency is to be gained from the employment of slide bottom dump buckets in the sausage manufacturing operation, hoisting must be accomplished at high speed. On every occasion when the bucket is used to charge a piece of sausage manufacturing equipment, such as silent cutter, mixer or stuffer, four hoisting operations are involved. These are: 1) The chain hoist must be lowered to pick up the load; 2) The loaded bucket is raised above the equipment to be charged; 3) The emptied bucket must be lowered back onto its dolly, and 4) The chain hoist must be raised out of the way.

Unless these hoisting operations are accomplished at high speed, a part of the saving effected through the use of slide bottom buckets is lost. Moreover, since part of the economy of bucket loading lies in more intensive use of manufacturing equipment, part of this capacity gain also is lost.

The selection of the proper hoisting equipment is critical. The air-operated hoist shown in Photo 1 meets high-speed operational requirements. The unit with its supporting trackage is installed at the Beavers Packing Co. of Newman, Ga. The 1-ton capacity axial piston hoist will raise a 500-lb. capacity bucket at a speed of approximately 30 ft. per minute when operated at 100 lbs. air pressure. It will lower the empty bucket, or raise and lower the chain, at about 40 ft. per minute. It can also be used to lower or raise the bucket at a creeping pace, which is particularly helpful when adjusting the height of the bucket over the Griffith Mince Master. It eliminates the dangers of: 1) Overshooting with the resultant need for rehoisting, or, 2) Damaging equipment by striking it with the full load on the lowering cycle.

The plant uses a curved overhead track that brings the hoisted bucket over the emulsifying machine. This accurate prealignment of the bucket with feed hopper of the emulsifier simplifies the unloading operation.

As will be noticed in Photo 1, the firm makes dual use of the air hoist. The unit can be employed to raise tilt-type buckets for charging the Buffalo silent cutter or, with the frame hook, similar to that shown in Photo 2, to lift slide bottom buckets.

The installation in Photo 2 is at the plant of R. L. Zeigler, Inc., Bessemer, Alabama. It is an excellent example of how buckets can be used to perform the entire handling job. One bucket is being moved into position to charge the hopper on the Griffith Mince Master while another is already in position to receive the emulsified product. As can be seen, the bucket is being lifted by a bar that straddles the bucket and engages the two eyes on the sides.

The two-bucket arrangement permits utilizing the mill at its maximum capacity since the bucket will feed the hopper much faster than the job could be done by hand shoveling.

This air hoist with its chain basket located directly under the hoisting mechanism requires a minimum of clearance and yet permits the operator to spot the bucket quickly and precisely. Another auxiliary used at Zeigler's is the hose trolley shown to the right of the hoist. This device permits the hose to be moved between the various pieces of equipment, such as the cutter at the right, the emulsifier in the center and the mixer at left, without the risk of hose damage or entanglement.

The air hoist shown in the pictures requires a minimum of compressed air for its operation. Consumption under full speed and maximum load for a 1,000-lb. capacity hoist is approximately 1 cu. ft. of air per foot of lift. The following tabulation shows the air at 90 psi. consumed during loaded and empty hoist movements:

[Continued on page 22]

RECENT changes in the Packers and Stockyards Act affecting the industry, problem areas now receiving the attention of the Department of Agriculture and the USDA's approach to enforcement of the Act were discussed late last week by Glenn C. Bierman, head of the packer section, Packer and Stockyards Branch, Livestock Division, Agricultural Marketing Service, USDA. He spoke at a meeting of the Eastern Meat Packers Association in New York City. David Pettus, director of the Livestock Division, also addressed the meeting.

The P. & S. Act is no panacea to all the industry's problems, Bierman emphasized. It's goal is to maintain a free and competitive market. The USDA is not interested in the internal operations of concerns unless they affect others in a prohibited manner. Bierman's talk follows:

The Packers and Stockyards Act is not new to any of you here. As it applies to the meat packing industry, it is purely and simply a trade practice regulatory statute, along the lines of the Federal Trade Commission Act. It gives the Department extremely broad and comprehensive regulatory power in the fields of livestock and poultry marketing and meat and poultry packing and merchandising. It was designed primarily to protect livestock producers, who must rely upon your industry for their market, from practices which adversely affect the value of their livestock. It also provides protection to consumers from practices of your industry which affect the price of meat they buy. It establishes safeguards to protect each of you from the unfair practices of competitors.

It identifies in broad general language a number of actions including unfair, deceptive and monopolistic practices which are declared to be unlawful, thereby establishing guideposts to ethical business conduct in the industry. It seeks to maintain free and open competition within the industry, to encourage the development of our free enterprise economy.

True, the Act places positive limitations upon some of your own operations, the same limitations which, when applied to others, safeguard your own business freedom. These few limitations establish the rules of fair play which provide each packer with the opportunity to succeed or fail on his own merits, not on the basis of unscrupulous actions of another. However, this Act is no more a panacea for all the problems of the livestock and meat industries than is any other regulatory statute. Its effectiveness depends as much upon

the position you in the industry take toward elimination of unethical practices as upon aggressive enforcement by the Department.

USDA APPROACH: But you are interested in our approach to enforcement of this Act. Neither enforcement nor regulation will ever be popular words in this country, no matter how

independence of the livestock and meat industries.

You may have heard a great deal about the Packers and Stockyards Act in the past two years as a result of extensive hearings in Congress on proposed amendments to the Act. In September of this year the Act was amended. The major change was in

P. and S. ACT

Department of Agriculture's Approach to Enforcement of Amended Law

A discussion by Glenn C. Bierman, head of the packer section, Packer and Stockyards Branch, at EMPA meeting.

essential. They can only be made acceptable through mutual confidence between industry and government based on an honest and fair approach to industry problems.

This Act is concerned with practices affecting others. We are not interested in the internal operations of your business unless they affect others in a manner prohibited by the Act. Whether you are large or small, what you produce or where you produce it, whether you grow, continue in business, fail or decide to discontinue operations, these are conditions and decisions which your management must and should control.

We are interested, however, in how you conduct your business relations with others—the seller of livestock, the buyer of meat, your business associates and competitors. We are obligated by the Act to look into such relationships carefully. We could not carry out our responsibilities under the Act if we did not do so. This may require examination of your records or requests for information on specific transactions to develop the facts in investigations under the Act. You may be certain that our objective at all times will be to keep these requests to the minimum consistent with the full development of the facts.

Our concept of the industry regulation contemplated by the Packers and Stockyards Act is neither paternalistic nor punitive in nature. Rather, we believe it should foster and encourage the growth, development and

the extension of the jurisdiction of the Department to all livestock markets, market agencies and dealers in commerce. Prior to the amendment only auction markets with 20,000 or more square feet of area could meet the requirements for posting under the Act and only dealers and market agencies at posted stockyards were subject to its provisions.

In time, all interstate auction markets will be posted and all important interstate dealers and market agencies, whether at posted markets or not, will be required to register and meet the bonding, weighing, accounting and other requirements of the Act. These safeguards will then become important benefits to you as buyers of livestock.

DIVIDED JURISDICTION: The amendment also divides jurisdiction over packers and chain stores engaged in meat packing operations between the Department and the Federal Trade Commission. This division gives the Federal Trade Commission jurisdiction over retail sales and over the manufacture and merchandising of non-meat and non-poultry items such as oleomargarine, ice cream, leather and sporting goods. Responsibility for the major operations of meat packing, including the procurement of meat and poultry by chain stores subject to the Act, remains with the Department. In certain instances when it is necessary, in connection with the investigation of the processing or merchandising of meat or

poultry, either the Department or the Commission may step into the field over which the other has primary jurisdiction.

This divided jurisdiction will have little effect upon any company whose operations are confined to meat and poultry packing, although it could result in certain instances in investigation of practices in this field by the Federal Trade Commission. It is particularly significant to those packers who retail or who manufacture non-meat or non-poultry products since jurisdiction over such products has been shifted entirely to the Federal Trade Commission.

The Department is devoting attention at this time to a number of problems in this area which may be of concern to packers. One of these is the misrepresentation of the quality of meat. Most of the complaints in this field are concerned with the use of federal meat grade terms on ungraded meat. It has become a serious problem in some areas, creating a difficult competitive situation for the packer whose meat is graded and branded in compliance with official grade standards. This situation usually involves packers branding or rolling their beef as "Choice" or "Good" although it may not be equal in quality to the official standards for these grades. They offer this beef for sale in competition with graded beef, but due to its lower quality are able to underprice packers supplying beef of the actual quality represented.

We have found that this misrepresentation does not always originate with the packer. In some instances the packer merely cooperates in rolling meat in this manner because the retailer desires to have the beef rolled with these grade terms regardless of the actual grade so he can underprice a competitor selling beef meeting official quality standards. However, such a practice is no less serious.

PACKER ATTENTION INVITED: Whether the misrepresentation is concerned with quality, weight, value, method of manufacture or content of the product, it can have serious consequences to the packers forced to compete against it. It results in consumer dissatisfaction and suspicion and destroys the consumer confidence which every packer, as well as every livestock producer, needs. It is a problem to which we invite your attention and will welcome your cooperation.

I would like to touch briefly on another matter which I know is of concern to packers who buy-livestock at distant points through market agencies or from dealers. In fact, in recent months a great deal of interest

has been shown by the industry in the safeguards provided by the Act to packers buying in this manner.

One appropriate step lies in the selection of an honest and capable agency or dealer in whom you have confidence. We attempt to protect your interest by requiring these agencies and dealers at posted stockyards to register and provide bond coverage, to furnish you with a full and accurate accounting or invoice and to conduct their operations in a fair and honest manner. In addition, agencies are permitted to charge only the approved schedule of rates on file with the Department. Under the recent amendment of the Act, most important market agencies and dealers even at non-posted points will be required to register and conduct their operations in accordance with the requirements designated in the Act.

The Act also provides an administrative procedure enabling persons damaged by some act or omission of a stockyard company or registrants to obtain reparation from them by filing a complaint with the Department within 90 days from the date the cause of the action accrues.

KNOW LEGAL RELATIONSHIP: Some of the difficulties in this field arise out of misunderstandings over the actual relationship existing between the packer and the person from or through whom he is obtaining the livestock. Every packer should know the exact nature of that relationship since it directly affects his own legal

responsibilities. If there is any question relating to how the person is registered or is operating, or pertaining to a questionable transaction, any Packers and Stockyards branch office will be glad to be of assistance to you. Do not hesitate to call upon it.

We have been concerned this past year with a substantial increase in the number of packers discontinuing operations and failing to pay for livestock purchased. We have already taken some action in this field and are considering several steps to prevent recurrence of the substantial losses incurred the past year by market agencies, dealers and livestock producers. Although the number of packers involved is not yet large, the losses sustained must eventually be reflected in increased marketing costs for the rest of the industry.

The Act makes unlawful those practices of the industry in commerce that are unfair, deceptive, unjustly discriminatory or involve unreasonable preference or advantage. These may include misrepresentation, discriminatory advertising allowances, failure to pay for livestock, price discrimination or a number of similar practices. Most of these have only limited or local significance in the entire livestock and meat picture.

Other prohibited practices involving such matters as apportioning territory or supplies, manipulating or controlling prices, creating a monopoly or restraining commerce, however, are usually of a more far-reaching

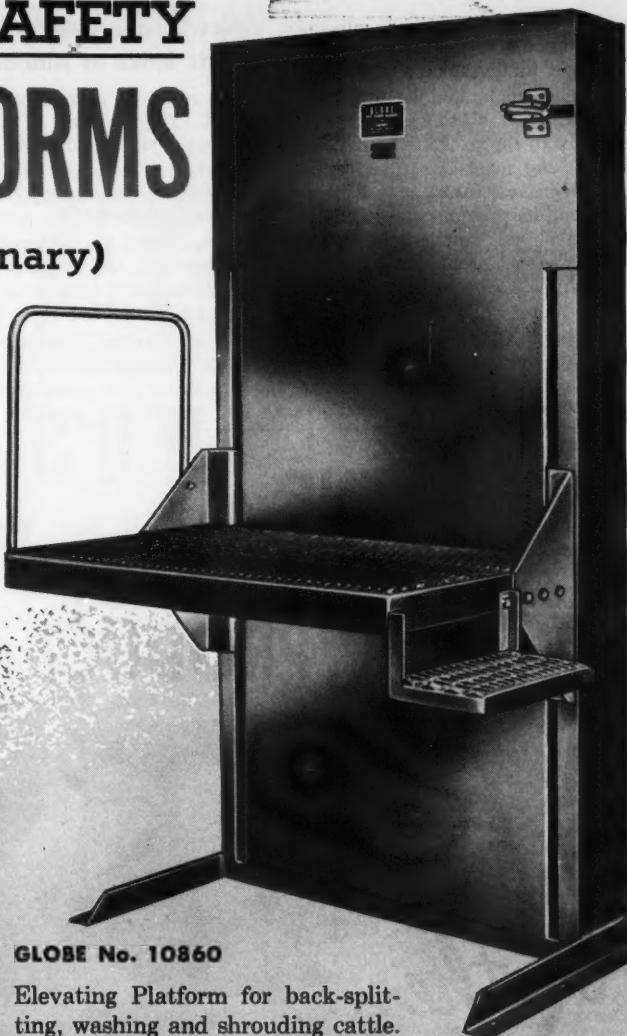


CAREERS IN FOOD was the topic of a recent panel discussion conference at the University of Illinois. The conference was held in cooperation with the Grocery Manufacturers Conference which met on the Urbana campus October 28 through 30. Panel members included (seated from left to right): Roy Green, assistant to the president of Swift & Company; L. Ratzesberger, president of Illinois Canning Co.; Graham Coulter, director of Kraft Foods' dairy farm service, and Dallas Western, director of agricultural relations for Quaker Oats Co. Standing are H. W. Hannah (left), associate dean of the University of Illinois' college of agriculture, and Frank Atchley, agricultural consultant for the Grocery Manufacturers of America.

GLOBE SAFETY WORK PLATFORMS

(Elevating and Stationary)

featuring Grip-Strut Safety Grating, provide an ideal safety stand for all meat packing operations: around saws, work benches, boning and cutting operations, or wherever safety is a factor. They are sanitary and easily cleaned (can be swept or washed) because all vertical surfaces of GRIP-STRUT are readily accessible. Non-skid in ALL directions, rugged yet light in weight, the adjustable leg shoes allow for raising and lowering the platforms and for levelling on uneven floors. B.A.I. accepted. Wide range of sizes available. Write for full details and prices today.



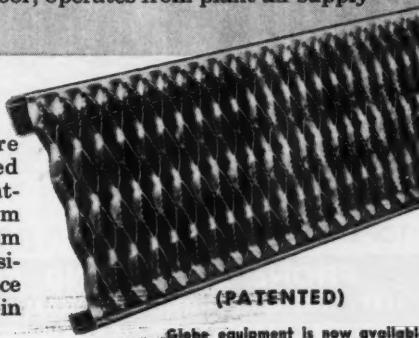
STATIONARY



GLOBE No. 10860

Elevating Platform for back-splitting, washing and shrouding cattle. Increases production, reduces operator fatigue and eliminates lost motion. Platform size is 4'0" x 2'6", height 18" at low point and 62" at high. Safety Grip-Strut floor, operates from plant air supply 85 to 100 PSI.

Platforms shown are floored with patented Grip-Strut Safety Grating, for maximum strength with minimum weight, providing a positive NON-SKID surface under *all* conditions, in one single unit.



(PATENTED)

Globe equipment is now available through "NATIONWIDE" leasing program

The GLOBE Company
4000 S. PRINCETON AVE. • CHICAGO 9, ILLINOIS

Representatives for Europe and the Middle East: Seffelaar & Looyen, 90 Waldeck Pyrmontkade, The Hague, Netherlands
Representatives for South America: C. E. Halaby & Co. Ltd., 116 East 66th St., New York 1, N.Y., U.S.A.

nature. These may affect not only large numbers of competing packers but prices for livestock and meats.

Whether of limited or major significance, each of these practices is important to the packer, the livestock seller or the meat buyer concerned, and his business future may well depend upon its prompt correction. The Department will make every effort to provide this protection. We trust that with the cooperation and support of your industry, we will be able to accomplish the purposes and aims of the statute—the promotion and maintenance of free and competitive livestock marketing and meat packing.

New Zeigler—UPWA Contract Ends Strike in Alabama

A new two-year contract signed by R. L. Zeigler, Inc., of Alabama and Local 680, United Packinghouse Workers of America, AFL-CIO, ended a 12-week, violence-marked strike that started at the Zeigler plant in Tuscaloosa, spread to the company's plant in Bessemer and threatened to disrupt operations at a third, non-union Zeigler plant in Selma.

The contract grants an average wage increase of 32½c an hour at the Tuscaloosa plant, establishes a seniority system and provides sick leave

benefits and vacation and holiday pay. The common labor classification was increased 79c an hour to a new basic rate of \$1.79 at Tuscaloosa. Members of the UPWA at Bessemer walked out in support of the Tuscaloosa strikers.

Although the Selma plant was not involved in the dispute, the company obtained a temporary injunction restraining the union from interfering with the Selma operation after three workers were roughed up by out-of-county pickets. Several strikers were fined for violating an injunction against violence at the Tuscaloosa plant. As part of the settlement, the firm agreed to arbitrate the jobs of four Tuscaloosa strikers discharged in connection with the beating of two company attorneys.

Suits filed by Zeigler against the union have been dropped. One suit had asked the federal court to determine whether the company could obtain relief from a union-instigated consumer boycott of Zeigler products. Another asked \$500,000 in damages for alleged violation of a bargaining agreement in the Bessemer contract.

THE CHOICEST PRODUCT
from the...
LAND OF PLENTY!
SIOUX-LAND BEEF®

The Sioux City Market has always offered the very highest standard of top quality beef cattle. Now, with a bumper corn crop and record cattle population it's truly the "Land of Plenty." Enjoy the "feast of quality" by providing your trade with SIOUX-LAND BEEF — you can pay more . . . but you can't buy better carcass beef . . . anywhere!

"TOPS" IN THE NATION BOTH **ב ש ג** AND TREIF

PHONE 2-3661 AND ASK FOR
JERRY KOZNEY JAMES NEEDHAM DON DENNIS



SIOUX CITY

DRESSED BEEF, Inc.



1911 Warrington Road SIOUX CITY, IOWA Teletype SY39
U. S. GOVERNMENT INSPECTED ESTABLISHMENT NO. 857

Food Firm—N. E. Chain Stage Community Relations Party

A long-established Massachusetts food canning firm teamed up with a chain of supermarkets operating in New England in staging a fun-filled Hallowe'en party for children between 7 and 12 years of age recently. The William Underwood Co. of Watertown and the First National Stores operating in Norwalk, Conn., offered printed Good Sport Pledges to parents shopping at the stores, and the youngsters' signatures were passwords to the party. Both companies felt that the experiment in community relations was worthwhile. The Underwood company will try the experiment on a national scale in 1959.

The Norwalk Police department stated that the Hallowe'en party contributed to the reduction of vandalism. The party was orderly, but Underwood's Red Devil trademark was much in evidence.

Krey Wildcat Strike Settled

An unauthorized strike at Krey Packing Co., St. Louis, has been settled and the plant has resumed full operations. The strike was called by 72 members of Local 2, Operating Engineers, who walked out and established a picket line as a result of a pipefitter being suspended for allegedly insulting a time study man. Both union and management agreed the stoppage was unauthorized.

Get ALL The Benefits of Du Pont "CYLAN" (Sodium Cyclamate) in

Cyclacure FOR BACON

Switch now to this modern bacon cure—CYCLACURE—a completely balanced and dispersed curing medium. CYCLACURE incorporates "Cylan" sodium cyclamate in correct and accurate proportion to nitrite content. Conventional

curing methods produce a finished product that maintains a bright lean color and a light fat color through marketing and cooking.

CYCLACURE HAS MANY OUTSTANDING ADVANTAGES

- can be used for injection curing of bacon
- effective in producing dry rubbed or box cured bacon
- complete sweetness diffusion throughout each belly
- normal curing procedures produce utmost color development and stability
- customer appeal at its best—no darkening, charring or burnt residue

Write for free folder CYCLACURE FOR BACON



Among the many products for meat processing originated in our research laboratories are the famous

- PRESCO SEASONINGS
- PRESCO FLASH CURE
- PRESCO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

PRESERVALINE ... HOME OF **PRESCO** PRODUCTS
MANUFACTURING COMPANY
FLEMINGTON • NEW JERSEY
CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 10

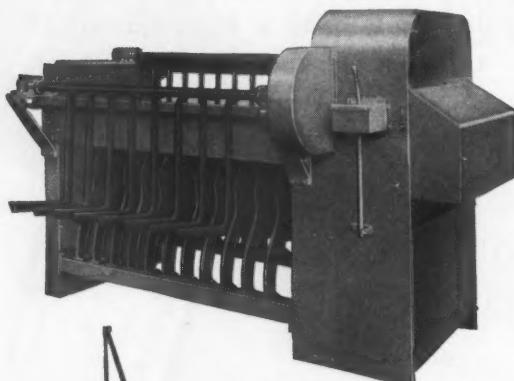
Since 1877

DEHAIRERS

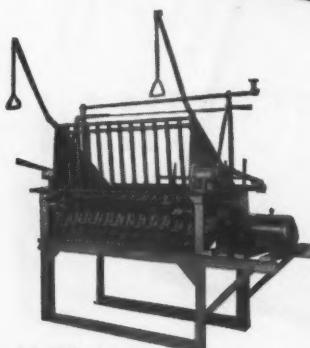
BOSS

Cleaner Hogs, Faster,
More Economically!

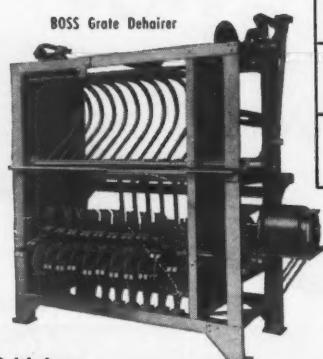
"BOSS" dehairers are built in sizes to fit your plant; but large or small they dehair hogs clean and fast. The same sturdy construction goes into small machines and large machines alike. They're built for a lifetime of service and the cost of operation is low. Adjustment and maintenance points are easily accessible, and replacement parts are carried in stock. All motors are standard. Efficiency and stamina have been proved by years of operation in packing plants all over the world. A list of users is available, ask for it when considering the purchase of a dehairer.



BOSS Universal Dehairer



Baby BOSS Dehairer



BOSS Grate Dehairer



BOSS Universal Dehairer

	Capacity Per Hour	H.P.	No. of 4" Belt Scraper Stars	Method of Charging and Discharging	For Extra Large Hogs
No. 121 BOSS Universal Dehairer	200	20	Upper Shaft 20-6 point Lower Shaft 20-10 point	Continuous U-Bar Con- veyor Feed	Upper Shaft 20-6 point stars Lower Shaft 20-10 point stars
No. 150 BOSS Hydraulic Dehairer	125	10	12-4 point	Hydraulic Grate Lift	16-4 point stars
No. 46-B BOSS Grate Dehairer	120	10	12-4 point	Mechanical Grate Lift	
No. 35-A Baby BOSS Dehairer	60	7½	12-4 point	Manual Grate Lift	
No. 145 Cincinnati Dehairer	20	2	11-3 point	Manual Grate Lift	

For complete information on BOSS dehairers, hog killing equipment, and all allied hog handling equipment, including plant layout, address



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



"The Cincinnati"

Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



SEVEN colorful display streamers developed by the National Live Stock and Meat Board for use in this year's all-industry meat promotion: "Give and Serve Meat for Christmas—Always in Good Taste" are pictured here. The top streamer is done in green, white and red and measures 37 x 11½ in. The six smaller streamers feature full-color reproductions of meat and measure 20 x 4 in., also with a festive red and green background. Set of seven streamers may be obtained at production cost from The National Live Stock and Meat Board, 407 S. Dearborn st., Chicago 5, Illinois.



HOLIDAY CAMPAIGN launched by Kaiser Aluminum is based on the theme, "Do-Ahead Dinner." Turkey poster above is one of a wide assortment Kaiser has prepared for in-store promotion. Campaign is to have housewives prepare their turkey ahead, refrigerate it in Kaiser foil, and reheat it one hour before serving time. In addition to the posters available for retail store advertisement, Kaiser will advertise its campaign in national magazines and on television.

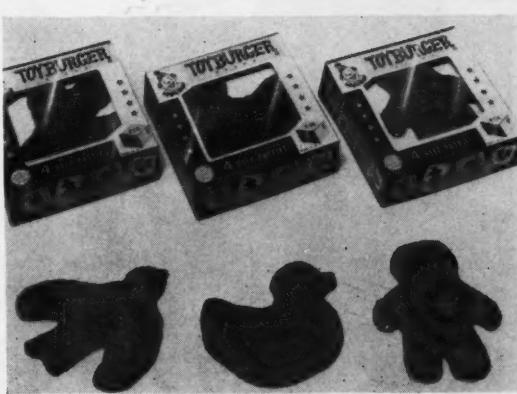


STRIP STEAKS, pictured above, are one of six flash frozen tenderized varieties packed by Armour and Company of Chicago under new Town Club label. All cuts in this new line are closely trimmed to eliminate waste and are ready to cook or display without further cutting or trimming. Flash freezing eliminates storage shrink. Economy pricing of these cuts makes them suitable for traffic-building menu or meat case features. Steaks included in the line are New York strip steaks, boneless and bone-in, T-bone, top butt, cube, Swiss and boneless rib dinner steaks. Beef tenderloin filet steaks, non-tenderized, are also available. New line also includes roasts, short ribs and beef stew.

LIL' PO'KS, new frozen food consisting of ground and seasoned pork and veal wrapped in a crusty blanket, has been introduced by West Shore Products, Inc., Holland, Mich. New product is packaged in colorful carton manufactured by boxboard and folding carton division of Continental Can Co. Printed design on carton front features full-color reproduction of snack food on plate. All four side panels carry product name in blue and white, while back is devoted to serving methods and suggestions and sales message.



BEEF PATTIES cut in toy and animal shapes are being merchandised by Fairview Frosted Foods, Inc., Brooklyn, under the "Toyburger" brand. Four beef patties, totaling eight ounces in weight, are attractively packaged in each printed blue and yellow window box. Die-cut forms include a gingerbread man, duck, airplane, bell, bird and others. The boxes are made by Marathon of Menasha, Wisconsin.



Improvements at Wimp Plant

[Continued from page 13]

and other services for this possible addition were included in the most

new elevator from the proposed chill cooler to the area below.

Under the present setup, after hides are inspected they are chuted down

Wimp Packing Co. is a subsidiary of Russell Packing Co., Chicago.

The new addition was designed by Smith, Brubaker & Egan, Chicago architects; the refrigeration equipment was furnished by Midwest Engineering & Equipment Co., Chicago, and the refrigerator doors were furnished by Butcher Boy Refrigerator Door Co., located in Harvard, Illinois.



LEFT: Carcasses are checked by Harold King, assistant to the plant manager; William Russell, vice president, and William McDermont, general manager. RIGHT: Spot floods provide a high level of illumination in cooler. Steel beams supporting rail system rest on reinforced concrete pillars.

recent construction. Carcasses would be moved by a decline conveyor or

to a dock where the hide dealer's truck is spotted.



IN PLANT of Thomas Packing Co. at Griffin, Ga., the sausage department has one stuffer, but two hoists are used for best results.

preserve
natural
color,
real
meat
flavor...



...use CEREOSE dextrose sugar in your curing mix. Cerelose acts as a reducing agent, controls oxidation, fixes color—and does it more effectively and economically than any other sugar. Cerelose also protects tenderness and enhances natural meat flavors. Leading packers use Cerelose year after year in luncheon meats, meat loaves, frankfurters, bologna, tongues, corned beef, hams and shoulders.

CEREOSE® dextrose sugar



CORN PRODUCTS SALES COMPANY • 17 Battery Place, New York 4, N. Y.

at Griffin,
one stuffer,
results.

22, 1958

THE NATIONAL PROVISIONER, NOVEMBER 22, 1958

23



Still first in the field
WITH
STAINLESS STEEL
WINGER

Stainless Steel
CURING VATS

Winger curing vats are designed and built to utilize customer's handling equipment and storage space. Excellent workmanship and design insure long life.

W. Winger

Chicago Representative
John C. Luehrs, 3848 West 68th Place
Telephone POrtsmouth 7-2140

MANUFACTURING CO.
OTTUMWA, IOWA

"BACKED BY YEARS OF PACKING PLANT ENGINEERING"

RECENT PATENTS

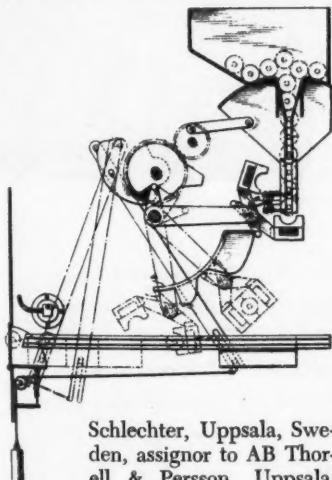
The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,849,043, SAUSAGE MEAT CUTTER KNIFE, patented August 26, 1958 by Hans Jansen of Hildesheim, located in Germany.

An object of the invention is to provide a cutter knife, the cutting edge of which operates in a curved line outwardly from its axis of rotation and approaches the circle described by its point at a mean tangent angle of approximately more than ten degrees. The knife is said to be adapted to process meat for raw sausage as well as scalding sausage.

No. 2,841,074, SAUSAGE GRILLING AND VENDING MACHINE, patented July 1, 1958 by Richard



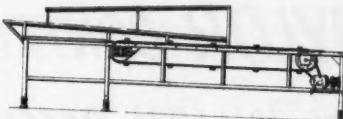
Schlechter, Uppsala, Sweden, assignor to AB Thorhell & Persson, Uppsala, Sweden.

A sausage, having a stick extending longitudinally there-through is grilled by means of a pair of lever-actuated electric grill irons. There are six claims covering this machine.

No. 2,851,840, FRANKFURTER WRAPPING TABLE, patented September 16, 1958 by Fred W. Deppner, Hutchinson, Kans., assignor to Samuels & Co., Inc., Dallas, Tex., a corporation of Texas.

The table includes an endless con-

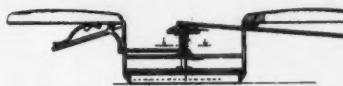
veyor movable along the upper and lower surfaces of the table top and having a number of jigs which co-



operate with guides for the conveyor whereby, at the discharge end of the conveyor, the packaged frankfurts are automatically guided and ejected.

No. 2,853,734, MACHINE FOR MAKING HAMBURGER PATTIES, patented September 30, 1958 by Theodore B. Thomas, New London, in the state of Wisconsin.

The structure includes a ring-shaped blade mounted in a depending



flange of a rotatable disc and having an annular bottom cutting and shaping edge and supporting an ejector plate loosely mounted in the flange. There are 9 claims.

No. 2,852,391, PROCESSES FOR IMPROVING THE FLAVOR OF MEATS, patented September 16, 1958 by Beverly E. Williams, Hillsborough, Calif., assignor to Hodges Research & Development Co., New York, N. Y., a corporation of the state of California.

In this process for enhancing the flavor of meats without tenderizing the meats by enzymatic action, the step is included of injecting the freshly slaughtered carcass while warm and flaccid before rigor mortis, with an injection medium heated to an approximate temperature in the approximate range of 98.6° F. to 118° F. having approximately 0.0002 per cent to approximately 0.001 per cent by weight of enzymes derived from the mold Thamnidium and thereafter cooling and storing the meat.

No. 2,854,342, METHOD OF CURING PORK BELLIES, patented September 30, 1958 by Stephen L. Komarik, Chicago, Ill., assignor to

The Griffith Laboratories, Inc., Chicago, Ill., a corporation of the state of Illinois.

The method comprises forming localized pools of aqueous curing salt solution within the fat of the fatty side of a chilled green pork belly at a multiplicity of locations distributed over the area of the belly, forming multiple artificial pores in the belly

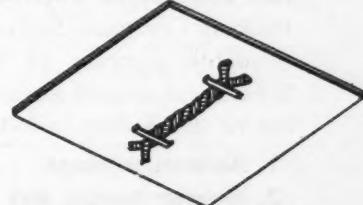
opening into the lean face thereof by mechanically crowding the substance of the belly away from the space for each pore, the pores being sufficiently small in area to remain open in the chilled condition of the belly and to close on elevating the temperature of the belly, and extending from the lean face to a region within the opposite fatty face and being located at least close to the pools, whereby liquid in the pools and entering the pores from the pools is quickly absorbed and by diffusion is distributed uniformly throughout the belly.

No. 2,852,395, METHOD OF TREATING MEAT, patented September 16, 1958 by Richard A. Gaunder, Kutztown, Pa., assignor of one-half each to William R. Mayo, Trexlertown, and Theodore Mayo, Catawissaqua in Pennsylvania.

The method of treating meat which renders it easy to slice and more attractive, comprises reducing beef cuts to fine sizes and freezing the same to a rigid condition cutting the frozen material into pieces and reducing to powdered form at a temperature in the range from about 0° F. to -40° F.; comminuting the powdered material thus obtained in a number of separated portions without increase in temperature and thereby changing the same to a homogeneous form, forming the homogeneous material thus obtained into the desired shape and, while the shaped material is in a rigid and frozen condition, slicing the frozen material.

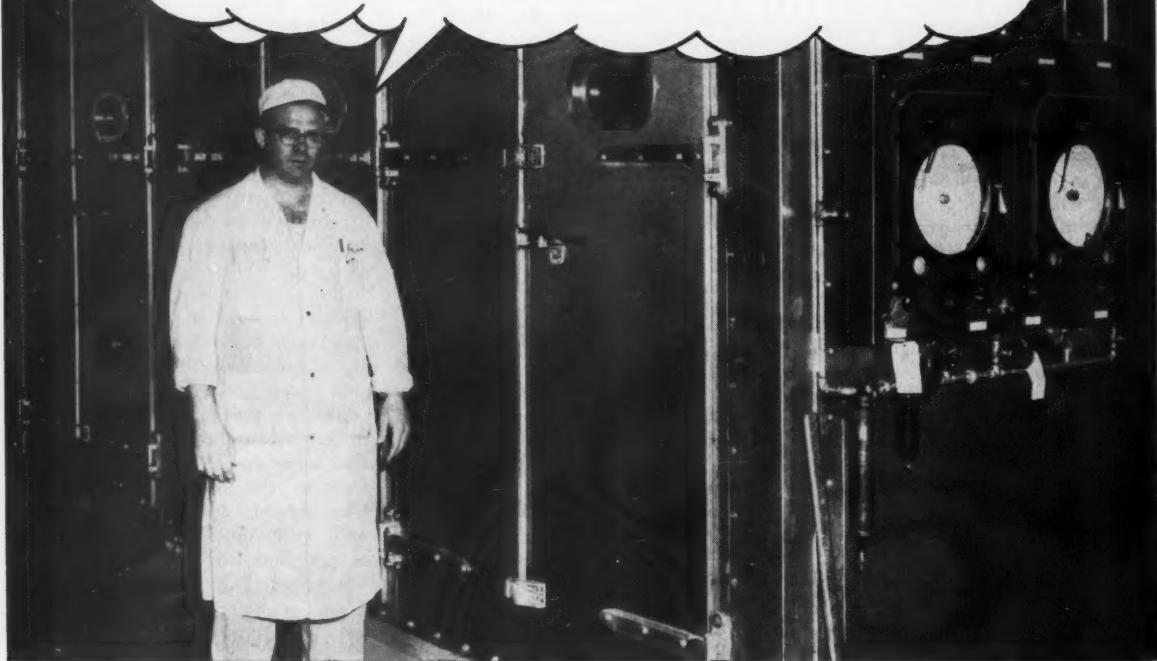
No. 2,852,394, FROZEN FOOD THAW INDICATOR, patented September 16, 1958 by Jerry Fahringer of Phoenixville, Pennsylvania.

This thaw indicator for use on packages containing frozen foods com-



prises a pair of individual absorbent cords twisted together into a unit length of cord; the cords each having frozen crystals of a liquid bath theron which have a melting point equivalent to the freezing point of the frozen food; each of the cords and its associated crystals containing a vegetable dye which is of a different color than that of the other cord and its associated crystals; the different color dyes of the cords and crystals being adapted to merge and form a new color when the crystals thereon melt.

THE TAYLOR CONTROLS ON THESE NEW JULIAN SMOKEHOUSES MAKE MY JOB A LOT EASIER !



Jack Balkenbusch, Foreman of the Heil Packing Company, St. Louis, likes the dependable accuracy of Taylor controls. What these control systems means to Heil can be summed up in four major benefits:

1. Minimum shrinkage
2. Minimum smoking time
3. Low operating costs
4. Consistent high quality

Each Julian smokehouse has a Taylor FULLSCOPE* Recording Wet-and-Dry Bulb Controller which regulates smoke, humidity and temperature. The dry bulb control

adjusts the main gas and air mixing valve to maintain a constant temperature in the smokehouse. The wet bulb control maintains a constant humidity by throttling the spray water valve and by positioning the inlet and outlet dampers to control the amount of recirculation.

To find out how Taylor controls can help you cut costs and maintain quality, call your Taylor Field Engineer or write Taylor Instrument Companies, Rochester, N. Y., or Toronto, Ontario.

*Reg. U.S. Pat. Off.

Taylor Instruments MEAN ACCURACY FIRST

The Meat Trail . . .

Libby Plans to Relocate Meat Canning Operations

Libby, McNeill & Libby, resident of the Chicago stockyards for more than three quarters of a century, is planning a major expansion move in which the company's canned meat operations will be relocated in a new site on Chicago's southwest side. The concern has taken an option on a 54½-acre tract of land now owned by the Rock Island Railroad and presently used as a golf course.

The firm expects to break ground next spring for construction of the new meat cannery plant and an adjoining can manufacturing plant. Total expenditure for new construction is estimated to exceed \$10,000,000. The new facilities will encompass about 600,000 sq. ft.

The meat cannery and can making plants together, with their related facilities, will cover 13½ acres. The remaining land will provide an adequate space for future expansion.

CHARLES S. BRIDGES, president, pointed out that this will be Libby's third location of its meat processing

operation since the firm was founded in 1868 by brothers ARTHUR A. and CHARLES P. LIBBY and their partner, ARCHIBALD MCNEILL. The company's first location was at 16th and State st. in Chicago. The concern moved to the stockyards in 1880.

Lipman Named President of National Hide Association

JACK LIPMAN, Muskegon Hide Co., Muskegon, Mich., was elected president of the National Hide Association at the recent NHA convention in Chicago. Lipman had previously served the organization as its secretary and later as vice president. He is a member of many of the association's committees.

Other officers elected include: vice president, HY KATZ, Wisconsin Hide Corp., Milwaukee, Wis.; treasurer, CHARLES F. BECKING, Owatonna Hide and Fur Co. and publisher of the *Chicago Daily Hide & Tallow Bulletin*; assistant treasurer, GUS B. KAUFMAN, G. Bernd Co., Macon, Ga., and secretary, IRVING KENT, General Hide and Skin Corp., New York City.

JOBS

The appointments of DR. WILLIS H. IRVIN as assistant inspector in charge of the New York City meat inspection station and DR. GEORGE J. B. MURRAY as assistant inspector in charge of the Baltimore meat inspection station have been announced by DR. A. R. MILLER, director of the Department of Agriculture's Meat Inspection Division. Dr. Irvin replaces



DR. MURRAY



DR. IRVIN

DR. A. R. THIELE, who has been transferred as inspector in charge of Newark station. Dr. Murray succeeds DR. H. M. STEINMETZ, now inspector in charge at Waterloo, Ia. Photos of Dr. Murray and Dr. Irvin were reversed inadvertently in the NP of November 8 announcing their new appointments.

JOHN H. PLATT, senior vice president of Kraft Foods Co., has been elected to the board of directors of John Morrell & Co., Ottumwa, Ia., according to GEORGE M. FOSTER, chairman of the Morrell board. Platt's election to the board fills the vacancy resulting from the recent death of J. M. FOSTER, a former president of the Morrell firm.

FLORINE J. BASILE, a 30-year veteran of Wilson & Co., Inc., has been appointed manager of the firm's Utica, N. Y., branch. Before his appointment, Basile served in specialty sales for Wilson with headquarters in the Syracuse, N. Y., office.

PLANTS

McKenna, Inc., a slaughtering and meat packing plant in Lynchburg, Va., has started operations again after being badly damaged by a lightning-set fire in August. The plant was closed for almost three months while repairs were being made. According to EMMETT J. MCKENNA, president, the plant is now operating at between 25 and 30 per cent of its former capacity. The firm is also planning to expand its operation as construc-



THREE SHORTHORN STEERS above, shown by State College of Washington, Pullman, won first prize at recent Grand National Livestock Exposition in San Francisco. Proceeds from sale of animals will go to scholarship fund for benefit of school's animal science majors. Pictured (l. to r.) with steers are: Dr. G. W. Fischer, acting dean, college of agriculture; Dr. L. L. Madson, director, Institute of Agricultural Sciences; Bill Bennett, jr., beef cattle herdsman, who fitted and showed the steers; Dr. Clayton C. O'Mary, in charge of college beef cattle breeding herd, and Dr. M. E. Ensminger, chairman, department of animal science.

tion work progresses. A new killing room, which is about half finished, will be a major addition to the plant. Building of new cattle pens and a runway to the slaughtering room, also are planned.

A quarter interest in Cascade Meats, Inc., Salem, Ore., has been purchased by five Umatilla County wheat and livestock producers, according to G. F. CHAMBERS, president. The stock was sold by the estate of CURTIS CROSS, one of the founders and a former president of the meat packing concern. The firm, which was founded in 1919, originally was known as Valley Packing Co.

The Laurens Packing Co., Inc., Fort Wayne, Ind., has filed articles of incorporation listing 5,000 shares of no par value. JOHN S. LINN, the company's resident agent, JAMES J. HOULIHAN and J. BYRON HAYES constitute the firm's first board of directors. The principal place of business is 2700 Dwenger ave.

An estimated \$85,000 will be spent by Montana Packing Co., Great Falls, Mont., for plant expansion, according to TOM J. MURRAY, chairman of the board. The proposed plans call for 480 sq. ft. of new office space and

2,703 sq. ft. of additional plant space. The added plant space is to accommodate a boning room, a holding freezer, a sharp freeze room, a curing room and a dry storage and carton forming room. Specifications are pending the approval of the U. S. Department of Agriculture. T. A. COSGROVE is president and general manager.

The conversion of a vacated dairy building into a new meat packing plant in Big Foot, Wis., is being proposed by ROBERT EIMERS, formerly of Hebron Packing Co., Hebron, Ill. Conversion of the building into a packing plant is currently being held up until the necessary zoning change is made. Eimers said the approximate cost of the work would be from \$50,000 to \$60,000. He reported the business would be primarily a calf and cow slaughter operation.

TRAILMARKS

BOB EDELMAN, long associated with Agar Packing Co., Chicago, and TOM RINGLER, 30-year veteran of the meat industry, have formed a new organization to be known as Ringler & Edelman Co. The new firm has been established to service retailers and wholesalers on the meat lines they

represent. Selling, as well as specialized service in marketing, merchandising and promotion, will be the main functions of the company. Offices of the new organization will be at Northern Ohio Food Terminal, 3800 Orange ave., Cleveland, Ohio.

GERALD B. THORNE, vice president of Wilson & Co., Inc., has been awarded the University of Missouri Agricultural Alumni Association citation of merit. Thorne, who graduated from the university's college of agriculture in 1925, has served as a vice president of Wilson since 1943.

He also has served as a member of the university staff and as economist and administrator for the U. S. Department of Agriculture.

A meeting of the board of directors of the newly-formed Indiana Meat Packers Association has been scheduled tentatively for Wednesday, December 10, in Indianapolis. In addition to the officers announced in the NP

SAVE TIME•SAVE MONEY with Schmidt

CATALOG OF BETTER EQUIPMENT

for Meat Packers

- Abattoirs • Locker Plants
- Food Markets • Institutions



NEW!

Portable, wireless electronic Inter-Communication System. No wires or interconnecting cables needed. Uses existing power. Two units ready to talk or listen. \$37.95 complete.

See Page 47 of new free Catalog #958 W.



THE C. SCHMIDT CO.

1712 John Street Cincinnati 14, Ohio

ADELMANN
..the kind your ham makers prefer

The most complete line available.
Over 100 sizes, 10 different shapes.
All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

HAM BOILER CORPORATION
OFFICE AND FACTORY, PORT CHESTER, N. Y.



it's no magic

You can't rely on witches' brews and magic hats for sales. Your ad in the PROVISIONER pays off in response and sales!

of November 15, directors include: RICHARD ECKRICH, Peter Eckrich & Sons, Inc., Fort Wayne; M. CLAIR YOUNG, Elkhart Packing Corp., Elkhart; J. ROBERT FREEMAN, Freeman Foods, Inc., Worthington; WILLIAM HITCH, Hitch Packing Co., Princeton; T. T. SINCLAIR, Kingan division, Hygrade Food Products Corp., Indianapolis; E. S. MAHON, Mahon & Bonenberger, Inc., Evansville; JOHN HARTMEYER, Marhoefer Packing Co., Inc., Muncie; AUSTIN SHEEHY, Stadler Packing Co., Inc., Columbus; GENE TURNER, Stark, Wetzel & Co., Inc., Indianapolis; MERLE SUMMERS, Summers Packing Co., North Liberty; CARL VALENTINE, Valentine Co., Inc., Terre Haute, and FELIX GETTELFINGER, Wenning Packing Co., Inc., New Salisbury. The officers are: president, LOEN WEIL, Weil Packing Co., Evansville; vice president, R. P. ELPERS, Emge Packing Co., Inc., Anderson; treasurer, ROBERT S. SCOTT, Home Packing Co., Inc., Terre Haute, and secretary, BRUCE HUNT, Stark, Wetzel & Co., Indianapolis.

GEORGE DURAN, an industrial engineer of Buga, Columbia, South America, recently visited THE NATIONAL PROVISIONER. Duran, who intends to build a meat packing plant in South America, was in Chicago gathering information and data for his plans. Duran will open his plant as a one-cut operation but hopes eventually to slaughter all species.

DEATHS

AUSTIN DENT, 87, president of Dent's English Bacon Co., Ltd., Winnipeg, Manitoba, Canada, died recently. Dent had been president of the firm since 1905, at which time he founded the business.

WILLIAM F. BRENNAN, 68, who retired in 1946 as superintendent of the H. L. Handy Co., Chicopee, Mass., died of a heart attack. The Handy plant, an affiliated firm of Swift & Company employing 50 persons, closed down early this month.

CECIL C. LICHTENBERG, a 26-year veteran of The Rath Packing Co., Waterloo, Ia., died recently at the age of 53. Lichtenberg was manager of the cattle purchasing department for the meat packing establishment.

DOUGLAS TURNER, Chicago manager and buyer for Peter Eckrich & Sons, Fort Wayne, Ind., died recently at the age of 39. He had been with the firm for eight years.

JOSEPH ROBINSON, 70, retired superintendent of David Davies, Inc., Columbus, O., died recently.

Fifteen Hundred Attend Perlin Open House

Highlight of the open house of the new federally inspected plant of Perlin Packing Co., Norfolk, Va., was a flag raising ceremony in which a 40 year-old flag made by Mrs. BENJAMIN PERLIN, wife of firm's founder, was used. The flag symbolized the "American way" which permitted BEN-



MRS. NORMAN PERLIN is seen greeting some of the guests at the open house.

JAMIN PERLIN, a Polish immigrant who came to this country in 1913, to prosper and to build a thriving business.

The business was started as a small butcher shop in 1917 and then moved to Norfolk's wholesale district on Church st. in 1922. The present site is on the south side of town. The plant is set back on a large lawn.

After the flag raising ceremony, luncheon was served and the guests then toured the modern plant. Members of the Perlin family acted as guides showing the guests through the plant.

For the open house, which was attended by some 1,500 people, the



PERLIN FAMILY, grouped by one of the large banquet tables, includes (from left to right) Benjamin Perlin, the founder, with Mrs. Perlin; president Norman Perlin and his wife; secretary Sidney Orlins and Mrs. Orlins, and vice president Julius Smith with Mrs. Smith and their two children. Forty of these tables were set for the open house.

firm set up 40 tables on its driveways, graced with such dishes as suckling pig with apple in mouth.

At a special family ceremony the Perlin children and in-laws, who now are associated in the concern, presented their parents with a plaque commemorating their dedication to the business. Although now in semi-retirement in Florida, the senior Perlin did not take his first vacation until 1939, a 22-year period crowned with 15-hour work days.

HUNTER CARGO COOLERS

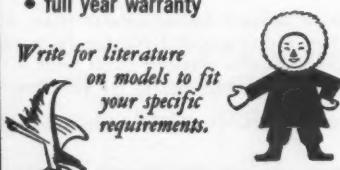
for truck
refrigeration
in the
medium and
down-to-zero
temperature ranges

MODELS H-30 AND HE-30
for down-to-zero, multiple-drop
operations

MODELS H-20 AND HE-20
for medium temperature, mul-
tiple-drop operations

- hydraulically driven
- thermostatically controlled
- light weight — permit bigger payloads
- compact — occupy less cargo space
- more refrigeration per pound of weight
- easily installed, easily serviced
- lowest initial cost
- economical to operate and maintain
- optional electric standby power
- positive dependability
- long work life
- full year warranty

Write for literature
on models to fit
your specific
requirements.



HUNTER MANUFACTURING CO.
30525 AURORA RD.
SOLON, OHIO.
TRANSPORT HEATING AND REFRIGERATION

Southern Firm Shows Way to Better Hide Returns

The average small packer could readily obtain from 2c to 5c a pound more for his hides by doing a better job of takeoff and salting, according to Sam A. Wammock of the Southern Hide Co., Atlanta, Ga., which makes a specialty of finishing country hides. The firm collects hides from independent packers over a 150-mile radius, gives them a supplementary

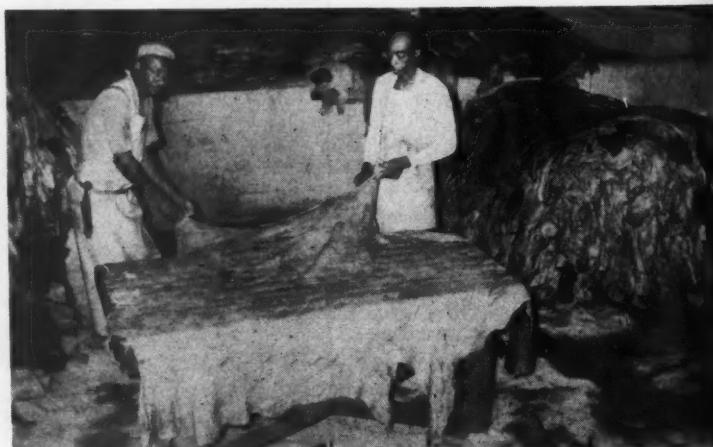


INSPECTION OF HIDES before folding on high table is checked by Sam Wammock. Vats in which hides are brine packed are in background.

cure and trims them to tanner specifications. Success of the enterprise is indicated by the fact that the company is making plans to enlarge its two-year-old plant.

The modern brick and concrete one-story structure has 8,000 sq. ft. of floor space, much of which is used for large concrete curing tanks and wide areas for processing and grading. Owner Sam A. Wammock, who has many years' experience, takes pride in supplying hides according to the requirements of both U. S. and foreign tanners. The company spends considerable time training slaughterers in better takeoff and salting.

Hides arriving at the plant are given an added cure in brine pack for seven to 21 days. After removal from the vats the skins are stacked to drain



AT LOWER TRIMMING table each man trims and inspects a section of hide. About 7 per cent of weight is lost.

for 24 hours before trimming and sorting. Tanner trim includes cutting shanks back to the knees, removing bags and pizzles and dressing the head back of the eyes. Grease stains are removed and the color is evened by the wet cure. The hides are sorted according to size and quality into 12 different weight classifications. Final inspection before folding into bundles is for scores, cuts, grubs and other defects.

Hides arrive at the plant by common carrier or in company-owned 2½-ton Ford trucks. Shipment is made in carload lots.

ALL MEAT... output, exports, imports, stocks

Meat Output Down; Trifle Under 1957

Production of meat under federal inspection for the week ended November 15 fell sharply to 397,000,000 lbs. from 431,000,000 lbs. the previous week, but was only slightly smaller than the 398,000,000 lbs. produced the same week last year. Slaughter of all meat animals was down, with that of cattle off by about 32,000 head for the week and 28,000 head below last year. Hog kill declined by about 120,000 head from its year high of 1,420,000 head for the week before, and numbered about 9,000 head smaller than a year earlier. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Nov. 15, 1958	329	194.1	1,300	181.0	
Nov. 8, 1958	361	211.9	1,420	195.2	
Nov. 16, 1957	357	195.4	1,309	174.0	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Nov. 15, 1958	114	11.9	228	10.3	397
Nov. 8, 1958	117	12.6	253	11.4	431
Nov. 16, 1957	151	16.9	229	10.4	398

1950-58 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-58 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)					
	CATTLE		HOGS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Nov. 15, 1958	1,035	590	242	139	—	39.0
Nov. 8, 1958	1,030	587	237	138	—	42.6
Nov. 16, 1957	1,006	550	234	133	—	41.6

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.
	Live	Dressed	Live	Dressed	
Nov. 15, 1958	190	104	96	45	—
Nov. 8, 1958	195	108	96	45	—
Nov. 16, 1957	203	112	96	45	13.6

Year's Corn Crop Sets New Record: Per Acre Yield Up

The U.S. Department of Agriculture on November 1 revised its estimate of the 1958 corn crop upward to a record 3,785,544,000 bu. On October 1 the department had estimated the crop at 3,686,218,000 bu. This year's corn crop exceeded last year's final estimate of 3,402,832,000 bu. The previous peak was 3,605,000,000 bu. in 1948.

This year's record corn harvest came about on higher yields, as acreage was the smallest in many years. The 1958 corn yield per acre was 51.7 bu. compared with last year's record 46.8 bu. Harvest of other grain crops also reached record proportions.

Cuba Curbs Lard Imports By Barge on Ship, Rail Protest

A September 24 resolution by Cuba's Minister of the Treasury prohibits importation of lard by barge. The resolution followed a protest filed by Cuban maritime and railway interests when the first of four recent barge shipments arrived.

The protest stated that lard shipped

by private company barges threatened public service maritime and railroad transportation. No Cuban health or sanitary regulations are involved.

United States lard has usually been shipped to Cuba in railroad tank cars transported by ferry from Florida. In July, however, barge transportation began from inland Mississippi River loading ports.

The National Economic Council is now studying the problem.

CHICAGO LARD STOCKS

Lard inventories in Chicago on November 14 totaled 5,989,439 lbs., according to the Chicago Board of Trade. This volume compared with 6,618,388 lbs. in storage on October 31 and 11,347,331 lbs. in storage on November 14, 1957.

Lard stocks by classes (in pounds) appear in the table below:

	Nov. 14 1958	Oct. 31 1958	Nov. 14 1957
P.S. Lard (a)	2,859,900	3,592,269	1,346,000
P.S. Lard (b)	120,590	150,590	5,732,413
Dry Rendered	686,000	638,000
Dry Rendered	78,689	78,689
Lard (b)	78,689	78,689	1,006,919
Other Lard	2,234,260	2,158,840	2,272,000
TOTAL LARD	5,989,439	6,618,388	11,347,331

(a) Made since Oct. 1, 1958.

(b) Made previous to Oct. 1, 1958.

MEAT PRODUCTS EXPORTS

Exports of meat products from the United States in September totaled about 132,282,500 lbs. This volume represented a decline of nearly 38,000,000 lbs. from last year's U. S. meat exports of about 170,000,000 lbs. for the month. The bulk of U. S. meat products exports was animal fats for both years. Exports of beef and veal at 2,363,457 lbs. were down sharply from 9,473,938 lbs. in September 1957. Shipments of beef and pork livers amounted to 4,218,123 lbs.

September 1958 exports of lard at 25,177,434 lbs. compared with 30,531,699 lbs. shipped out in the same month last year. Shipments abroad of 87,978,724 lbs. of inedible tallow were down by about 22,000,000 lbs. from 110,210,061 lbs. last year.

U. S. meat products exports by items in September 1958-57 are listed below as follows:

Commodity	September 1958	September 1957
EXPORTS (Domestic)—	Pounds	Pounds
Beef and veal—		
Fresh or frozen (except canned)	530,152	8,664,000
Pickled or cured (except canned)	1,833,305	806,938
Pork—		
Fresh or frozen (except canned)	418,557	335,842
Hams and shoulders, cured or cooked	1,371,765	1,447,833
Bacon	791,019	247,489
Pork, pickled, salted or otherwise cured	668,922	1,486,509
Sausage, bologna and frankfurters (except canned)	157,333	190,759
Meat and meat products (except canned)	6,306,129
Beef and pork livers, fresh or frozen	4,218,123	1
Beef tongues, fresh or frozen	1,714,645	1
Variety meats (except canned)	1,161,550	1
Meat specialties, frozen	315,827	1
Canned meats—		
Beef and veal	150,825	224,684
Sausage, bologna and frankfurters	97,402	341,915
Hams and shoulders	89,581	50,473
Pork, canned	287,483	293,121
Other meat products	633,330	318,168
Lamb and mutton (except canned)	21,475	37,073
Lard (includes rendered pork fat)	25,177,434	30,531,699
Shortenings, animal fat (excl. lard)	11,445	18,000
Tallow, edible	156,975	296,126
Tallow, inedible	87,978,724	110,210,061
Inedible animal oils	81,660	15,478
Inedible animal greases and fats	4,415,003	8,176,832

¹Not reported separately prior to January 1958. Compiled from Bureau of the Census records.

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Nov. 15, 1958 was 16.9, the U. S. Department of Agriculture has reported. This ratio compared with the 17.0 ratio for the preceding week and 15.0 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.111, \$1.096 and \$1.144 per bu. during the three periods, respectively.

PROCESSED MEATS . . . SUPPLIES

October Gain in Cold Storage Meat Stocks About Average; Beef Rise Sub-Normal

MEATS on the aggregate, moved into cold storage in about normal volume in October, a U. S. Department of Agriculture report indicated. Beef inventories rose by an amount larger than last year, but at

average of 378,683,000 lbs. of stocks.

Beef holdings, up by nearly 14,000,000 lbs. since the close of September, amounted to 137,198,000 lbs. The October beef increase was larger than last year's October increase, but

about 49,000,000 lbs. smaller than the five-year 1953-57 average of 185,291,000 lbs.

October changes in stocks of other meats in cold storage were upward. Holdings of veal were also larger than last year at the close of October, but below average. Stocks of lamb and mutton were larger than on all the other dates compared and above average. Canned meat inventories rose considerably in October, were smaller than a year ago, but well above average.

Meat Index Edges Upward

Meats were among consumer commodities which increased in price during the week ended November 11, according to the Bureau of Labor Statistics. The bureau's wholesale price index on meats edged upward to 104.8 from 104.2 the week before, while the average commodity price index at 118.8 was up from 118.7. The same indexes for the corresponding week last year were 93.2 and 117.8 per cent, respectively.

OMAHA, DENVER MEATS

(Carlots, cwt.)

Omaha, Nov. 19, 1958

Choice steer carc., 6/700 lbs.	\$41.50@41.75
Choice steer carc., 7/800 lbs.	39.75@40.00
Choice steer carc., 8/900 lbs.	39.00@39.25
Choice heifer carc., 4/600 lbs.	41.00@42.00
Choice heifer carc., 6/700 lbs.	40.50

Denver, Nov. 19, 1958

Prime steer carc., 6/800 lbs.	41.75@42.75
Choice steer carc., 7/800 lbs.	40.00@41.00
Good steer carc., 6/800 lbs.	39.50@39.75
Choice heifer carc., 5/600 lbs.	41.50@42.50
Choice heifer carc., 6/700 lbs.	40.00@42.00
Good heifer carc., 5/600 lbs.	41.00
Cow, utility	34.00

On October 31, 1958 the government held in cold storage outside of processors' hands 1,508,000 lbs. of beef and 1,344,000 lbs. of pork. *Not reported separately previous to 1957.

a below average rate, while the month's increase in pork stocks was about like last year. The average change in pork holdings in October is usually a small decrease.

Meat stocks in cold storage on October 31 totaled 347,304,000 lbs. for about a 30,000,000-lb. gain over both closing September inventories of 317,438,000 lbs. and those of a year earlier. However, closing October meat stocks were about 31,000,000 lbs. smaller than the five-year 1953-57

considerably below the average increase for the month. Closing October beef inventories were about 29,000,000 lbs. larger than a year earlier, and about 3,000,000 lbs. above average for October 31.

Pork stocks on October 31 totaled 136,158,000 lbs. This volume represented an increase of about 9,000,000 lbs. since a month before, but was smaller by about 2,000,000 lbs. than closing October pork inventories last year. Current pork inventories were

DOMESTIC SAUSAGE

	(lcl., lb.)
Pork sausage, bulk, in 1-lb. roll	41 1/2@42 1/2
Pork saus., s.c., 1-lb. pk. 59	62
Frank's, s.c., 1-lb. pk. 65 1/2@74	
Frank's, skinless, 1-lb. package	52 @58
Bologna, ring (bulk) ...	53 @54
Bologna, art. cas., bulk 44 1/2@46	
Bologna, a.c. sliced, 6-7 oz. pk., doz.	3.13@3.84
Smoked liver, h.b., bulk 53 1/2@58	
Smoked liver, a.c., bulk 46 1/2@54	
Polish saus., smoked ...	63 @70
New Eng. lunch spec. ...	64 @74
New Eng. lunch spec. sliced, 6-7 oz. doz.	4.10@4.92
Olive loaf, bulk ...	49 1/2@55 1/2
O.L. sliced 6-7 oz. doz.	3.27@3.84
Blood, tongue, h.b. ...	60 @68
Blood, tongue, a.c. ...	45 1/2
Pepper loaf, bulk ...	66 1/2@78
P.L. sliced 6-7 oz. doz.	3.33@4.80
Pickle & pimento loaf, 40 1/2@54	
P.P. P. load, sliced, 6-7 oz. dozen	3.12@3.60

DRY SAUSAGE

	(lcl., lb.)
Cervelat, ch. hog bungs	1.05@1.07
Thuringer	64@66
Farmer	80@81
Holsteiner	75@77
Salami, B.C.	90@90
Salami, Genoa style	1.07@1.00
Salami, cooked	52@54
Pepperoni	91@93
Sicilian	99@1.01
Göteborg	89@91
Mortadella	65@67

SEEDS AND HERBS

	Whole	Ground
Caraway seed	25	26
Cominos seed	54	60
Mustard seed		
fancy	23	
yellow Amer.	17	
Oregano	44	50
Coriander		
Morocco No. 1	20	24
Morjorjan, French	35	60
Bage, Dalmatian,		
No. 1	56	64

(basis Chicago, original barrels, bags, bales)

SPICES

	Whole	Ground
Allspice, prime	86	96
Resifted	90	1.01
Chili pepper		50
Chili powder		50
Cloves, Zanzibar	64	69
Ginger, Jam., unbl.	62	67
Mace, fancy Banda	3.50	4.00
West Indies		3.50
East Indies		3.20
Mustard flour, fancy	40	
No. 1	36	
West Indies nutmeg		2.70
Paprika, Amer. No. 1		35
Paprika, Spanish		90
Cayenne pepper		61

(basis Chicago, original barrels, bags, bales)

SAUSAGE CASINGS

(lcl. prices quoted to manufacturers of sausages)

Beef rounds: (Per set)

Clear, 29/35 mm. 1.15@1.25

Clear, 35/38 mm. 1.05@1.20

Clear, 35/40 mm. 85@1.05

Clear, 38/40 mm. 1.05@1.20

Clear, 40/44 mm. 1.30@1.50

Clear, 44/mm./up. 1.95@2.50

Not clear, 40/mm./dn. 75@85

Not clear, 40/mm./up. 85@ 95

Beef wensands: (Each)

No. 1, 24 in./up. 14@ 17

No. 1, 22 in./up. 10@ 15

Beef middles: (Per set)

Ex. wide, 2 1/2 in./up. 3.45@3.75

Spec. wide, 2 1/2-2 1/4 in. 2.45@2.60

Spec. med., 1 1/2-2 1/4 in. 1.60@1.75

Narrow, 1 1/2 in./dn. 1.20@1.35

Beef bung caps: (Each)

Clear, 5 in./up. 31@ 36

Clear, 4 1/2-5 1/2 inch. 26@ 30

Clear, 4-4 1/2 inch. 17@ 19

Clear, 3 1/2-4 inch. 12@ 15

Not clear, 4 1/2 inch/up. 16@ 19

Beef bladders, salted: (Each)

7 1/2 inch/up, inflated.... 20

6 1/2-7 1/2 inch, inflated.... 15

5 1/2-6 1/2 inch, inflated.... 13@ 14

Pork casings: (Per Hank)

29 mm./down 4.70@4.80

29/32 mm. 4.50@4.60

32/35 mm. 3.50@3.80

35/38 mm. 3.25@3.40

38/44 mm. 3.10@3.20

HOG BUNGS:

(Each)

Sow, 34 inch cut 22@27

Export, 34 in. cut 55@60

Large prime, 34 in. 40@42

Med. prime, 34 in. 30@32

Small prime 16@22

Middles, cap off 60@70

Hog skips 5@10

Hog runners, green 19@22

Sheep casings: (Per Hank)

26/28 mm. 5.90@6.10

24/26 mm. 5.75@6.00

22/24 mm. 4.75@5.25

20/22 mm. 4.00@4.35

18/20 mm. 2.70@3.35

16/18 mm. 1.50@2.20

Curing materials

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo. 31@36

Pure refined gran. nitrate of soda 5.50

Pure refined powdered nitrate of soda 8.00

Salt, paper sacked, f.o.b. Chgo., gran. carlots, ton 30@32

Rock salt in 100-lb. bags, f.o.b. whse. Chgo. 25@30

Sugar:

Raw, 96 basis, f.o.b. N.Y. 0.35

Refined standard cane gran. basis (Chgo.) 0.35

Packers curing sugar 100-lb. bags, f.o.b. Reserve.

La., less 2% 0.35

Dextrose, regular:

Cerelose, regular: 1.00

Cerelose, (carlots, cwt.) ... 1.00

Ex-warehouse, Chicago 7.50

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

Nov. 18, 1958

WHOLESALE FRESH MEATS CARCASS BEEF

	(Frozen, carlots, lb.)
Steers, gen. range:	(carlots, lb.)
Prime, 700/800	none quoted
Choice, 500/600	44n
Choice, 600/700	42
Choice, 700/800	40½
Good, 500/600	42n
Good, 600/700	41n
Bull	40
Commercial cow	36
Canner-cutter cow	35½ @ 35½

PRIMAL BEEF CUTS

	(Lb.)
Rounds, all wts.	52 @ 53
Trimmed loins,	
50/70 lbs. (lcl)	76 @ 83
Square chuck,	
70/90 lbs.	41½
Arm chucks, 80/110..	38n
Ribs, 25/35 (lcl)	54 @ 57
Briskets (lcl)	32½ @ 33½
Navel, No. 1.....	18 @ 18½
Flanks, rough No. 1..	19

	(Lb.)
Choice:	
Hindqtrs., 5/800	50½
Foreqtrs., 5/800	36½
Rounds, 70/90 lbs..	51
Trimmed loins, 50/70	
lbs. (lcl)	61 @ 69
Square chuck,	
70/90 lbs.	41½
Arm chucks, 80/110..	38n
Ribs, 25/35 (lcl)	49 @ 56
Briskets (lcl)	32½ @ 33½
Navel, No. 1.....	19
Flanks, rough No. 1..	18 @ 18½

	(Lb.)
Good, (all wts.):	
Rounds	49 @ 51
Sq. chucks	40 @ 41
Briskets	30 @ 31
Ribs	48 @ 50
Loin	56 @ 60

	(Lb.)
COW & BULL TENDERLOINS	
C&C grade, fresh	job lots
Cow, 3 lbs./down	80 @ 85
Cow, 3/4 lbs.	94 @ 99
Cow, 4/5 lbs.	1.04 @ 1.08
Cow, 5 lbs./up	1.12 @ 1.15
Cow, 5 lbs./up	1.12 @ 1.15

	(Lb.)
BEFF HAM SETS	
Insidies, 12/up, lb.	61 @ 61½
Outsides, 8/up, lb.	58
Knuckles, 7½/up, lb.	61 @ 61½

	(Lb.)		
PACIFIC COAST WHOLESALE MEAT PRICES			
FRESH BEEF (Carcass):	Los Angeles Nov. 18 San Francisco Nov. 18 No. Portland Nov. 18		
STEER:			
Choice:			
500-600 lbs.	\$43.00 @ 45.00	\$44.50 @ 46.00	\$45.50 @ 47.00
600-700 lbs.	41.50 @ 43.50	41.75 @ 44.00	44.00 @ 46.00
Good:			
500-600 lbs.	41.00 @ 43.00	43.00 @ 44.00	44.50 @ 46.00
600-700 lbs.	39.50 @ 41.00	40.00 @ 42.00	43.50 @ 45.00
Standard:			
350-600 lbs.	40.00 @ 42.00	38.00 @ 41.00	41.00 @ 44.00
COW:			
Standard, all wts.	None quoted	38.00 @ 40.00	None quoted
Commercial, all wts.	36.00 @ 38.00	37.00 @ 38.00	38.00 @ 40.00
Utility, all wts.	36.00 @ 38.00	36.00 @ 37.00	37.00 @ 39.00
Canner-cutter	33.00 @ 36.50	34.00 @ 36.00	35.00 @ 38.00
Bull, util. & com'l	44.00 @ 46.00	43.00 @ 45.00	43.00 @ 45.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	52.00 @ 55.00	None quoted	49.00 @ 53.00
Good:			
200 lbs. down	50.00 @ 53.00	52.00 @ 54.00	45.00 @ 51.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	46.00 @ 48.00	44.00 @ 47.00	43.00 @ 47.00
55-65 lbs.	43.00 @ 46.00	43.00 @ 46.00	42.00 @ 45.00
Choice:			
45-55 lbs.	46.00 @ 48.00	44.00 @ 47.00	43.00 @ 47.00
55-65 lbs.	43.00 @ 46.00	43.00 @ 46.00	42.00 @ 45.00
Good, all wts.	43.00 @ 46.00	41.00 @ 44.00	42.00 @ 44.00
MUTTON (Ewe):			
Choice, 70 lbs./down	20.00 @ 22.00	None quoted	22.00 @ 25.00
Good, 70 lbs./down	20.00 @ 22.00	23.00 @ 25.00	22.00 @ 25.00
MUTTON (ewe):			
Choice, 70 lbs./down	20.00 @ 22.00	None quoted	22.00 @ 25.00
Good, 70 lbs./down	20.00 @ 22.00	23.00 @ 25.00	22.00 @ 25.00

BEFF PRODUCTS

	(Frozen, carlots, lb.)
Tongues, No. 1, 100's..	20½
Tongues, No. 2, 100's..	27b
Hearts, regular, 100's..	27n
Livers, regular, 35/50's..	27
Livers, selected, 35/50's..	31½a
Lips, scalded, 100's..	16½a
Lips, unscalded, 100's..	17n
Tripe, scalded, 100's..	9
Tripe, cooked, 100's..	10
Melts	8%
Lungs, 100's..	8¾a
Udders, 100's..	6½a

FANCY MEATS

(lcl prices, lb.)

	(lcl prices, lb.)
Beef tongues, corned ..	27
Veal breads,	
under 12 oz.	80
12 oz./up	85
Calf tongues, 1 lb./dn..	30
Oxtails, fresh select ..	27 @ 28

BEEF SAUS. MATERIALS

FRESH

	(lcl prices, lb.)
Canner-cutter cow meat,	(lcl.)
buckets	50n
Bull meat, boneless,	
barrels	54
Beef trimmings,	
75/85%, barrels	38 @ 39
Beef trimmings,	
85/90%, barrels	44 @ 46
Boneless chuck,	
barrels	49n
Beef cheek meat,	
trimmed, barrels	38½
Beef head meat, bbls.,	
34½n	
Veal trimmings,	
boneless, barrels	46½ @ 47

VEAL-SKIN OFF

(lcl carcass prices, cwt.)

	(lcl carcass prices, cwt.)
Prime, 90/120	\$53.00 @ \$54.00
Prime, 120/150	52.00 @ \$54.00
Prime, 155/185	51.00 @ \$54.00
Prime, 185/215	50.00 @ \$54.00
Prime, 215/245	49.00 @ \$54.00
Prime, 245/275	48.00 @ \$54.00
Prime, 275/305	47.00 @ \$54.00
Prime, 305/335	46.00 @ \$54.00
Prime, 335/365	45.00 @ \$54.00
Prime, 365/395	44.00 @ \$54.00
Prime, 395/425	43.00 @ \$54.00
Prime, 425/455	42.00 @ \$54.00
Prime, 455/485	41.00 @ \$54.00
Prime, 485/515	40.00 @ \$54.00
Prime, 515/545	39.00 @ \$54.00
Prime, 545/575	38.00 @ \$54.00
Prime, 575/605	37.00 @ \$54.00
Prime, 605/635	36.00 @ \$54.00
Prime, 635/665	35.00 @ \$54.00
Prime, 665/695	34.00 @ \$54.00
Prime, 695/725	33.00 @ \$54.00
Prime, 725/755	32.00 @ \$54.00
Prime, 755/785	31.00 @ \$54.00
Prime, 785/815	30.00 @ \$54.00
Prime, 815/845	29.00 @ \$54.00
Prime, 845/875	28.00 @ \$54.00
Prime, 875/905	27.00 @ \$54.00
Prime, 905/935	26.00 @ \$54.00
Prime, 935/965	25.00 @ \$54.00
Prime, 965/995	24.00 @ \$54.00
Prime, 995/1025	23.00 @ \$54.00
Prime, 1025/1055	22.00 @ \$54.00
Prime, 1055/1085	21.00 @ \$54.00
Prime, 1085/1115	20.00 @ \$54.00
Prime, 1115/1145	19.00 @ \$54.00
Prime, 1145/1175	18.00 @ \$54.00
Prime, 1175/1205	17.00 @ \$54.00
Prime, 1205/1235	16.00 @ \$54.00
Prime, 1235/1265	15.00 @ \$54.00
Prime, 1265/1295	14.00 @ \$54.00
Prime, 1295/1325	13.00 @ \$54.00
Prime, 1325/1355	12.00 @ \$54.00
Prime, 1355/1385	11.00 @ \$54.00
Prime, 1385/1415	10.00 @ \$54.00
Prime, 1415/1445	9.00 @ \$54.00
Prime, 1445/1475	8.00 @ \$54.00
Prime, 1475/1505	7.00 @ \$54.00
Prime, 1505/1535	6.00 @ \$54.00
Prime, 1535/1565	5.00 @ \$54.00
Prime, 1565/1595	4.00 @ \$54.00
Prime, 1595/1625	3.00 @ \$54.00
Prime, 1625/1655	2.00 @ \$54.00
Prime, 1655/1685	1.00 @ \$54.00
Prime, 1685/1715	0.00 @ \$54.00
Prime, 1715/1745	0.00 @ \$54.00
Prime, 1745/1775	0.00 @ \$54.00
Prime, 1775/1805	0.00 @ \$54.00
Prime, 1805/1835	0.00 @ \$54.00
Prime, 1835/1865	0.00 @ \$54.00
Prime, 1865/1895	0.00 @ \$54.00
Prime, 1895/1925	0.00 @ \$54.00
Prime, 1925/1955	0.00 @ \$54.00
Prime, 1955/1985	0.00 @ \$54.00
Prime, 1985/2015	0.00 @ \$54.00
Prime, 2015/2045	0.00 @ \$54.00
Prime, 2045/2075	0.00 @ \$54.00
Prime, 2075/2105	0.00 @ \$54.00
Prime, 2105/2135	0.00 @ \$54.00
Prime, 2135/2165	0.00 @ \$54.00
Prime, 2165/2195	0.00 @ \$54.00
Prime, 2195/2225	0.00 @ \$54.00
Prime, 2225/2255	0.00 @ \$54.00
Prime, 2255/2285	0.00 @ \$54.00
Prime, 2285/2315	0.00 @ \$54.00
Prime, 2315/2345	0.00 @ \$54.00
Prime, 2345/2375	0.00 @ \$54.00
Prime, 2375/2405	0.00 @ \$54.00
Prime, 2405/2435	0.00 @ \$54.00
Prime, 2435/2465	0.00 @ \$54.00
Prime, 2465/2495	0.00 @ \$54.00
Prime, 2495/2525	0.00 @ \$54.00
Prime, 2525/2555	0.00 @ \$54.00
Prime, 2555/2585	0.00 @ \$54.00
Prime, 2585/2615	0.00 @ \$54.00
Prime, 2615/2645	0.00 @ \$54.00
Prime, 2645/2675	0.00 @ \$54.00
Prime, 2675/2705	0.00 @ \$54.00
Prime, 2705/2735	0.00 @ \$54.00
Prime, 2735/2765	0.00 @ \$54.00
Prime, 2765/2795	0.00 @ \$54.00
Prime, 2795/2825	0.00 @ \$54.00
Prime, 2825/2855	0.00 @ \$54.00
Prime, 2855/2885	0.00 @ \$54.00
Prime, 2885/2915	0.00 @ \$54.00
Prime, 2915/2945	0.00 @ \$54.00
Prime, 2945/2975	0.00 @ \$54.00
Prime, 2975/2985	0.00 @ \$54.00
Prime, 2985/2995	0.00 @ \$54.00
Prime, 2995/3005	0.00 @ \$54.00
Prime, 3005/3015	0.00 @ \$54.00
Prime, 3015/3025	0.00 @ \$54.00
Prime, 3025/3035	0.00 @ \$54.00
Prime, 3035/3045	0.00 @ \$54.00
Prime, 3045/3055	0.00 @ \$54.00
Prime, 3055/3065	0.00 @ \$54.00
Prime, 3065/3075	0.00 @ \$54.00
Prime, 3075/3085	0.00 @ \$54.00
Prime, 3085/3095	0.00 @ \$54.00
Prime, 3095/3105	0.00 @ \$54.00
Prime, 3105/3115	0.00 @ \$54.00
Prime, 3115/3125	0.00 @ \$54.00
Prime, 3125/3135	0.00 @ \$54.00
Prime, 3135/3145	0.00 @ \$54.00
Prime, 3145/3155	0.00 @ \$54.00
Prime, 3155/3165	0.00 @ \$54.00
Prime, 3165/3175	0.00 @ \$54.00
Prime, 3175/3185	0.00 @ \$54.00
Prime, 3185/3195	0.00 @ \$54.00
Prime, 3195/3205	0.00 @ \$54.00
Prime, 3205/3215	0.00 @ \$54.00
Prime, 3215/3225	0.00 @ \$54.00
Prime, 3225/3235	0.00 @ \$54.00
Prime, 3235/3245	0.00 @ \$54.00
Prime, 3245/3255	0.00 @ \$54.00
Prime, 3255/3265	0.00 @ \$54.00
Prime, 3265/3275	0.00 @ \$54.00
Prime, 3275/3285	0.00 @ \$54.00
Prime, 3285/3295	0.00 @ \$54.00
Prime, 3295/3305	0.00 @ \$54.00
Prime, 3305/3315	0.00 @ \$54.00
Prime, 3315/3325	0.00 @ \$54.00
Prime, 3325/3335	0.00 @ \$54.00
Prime, 3335/3345	0.00 @ \$54.00
Prime, 3345/3355	0.00 @ \$

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Nov. 19, 1958)

SKINNED HAMS

		Frozen	F.F.A. or fresh	Frozen	BELLIES
48	10/12	48	38n	6/8	38n
47b	12/14	47n	38%	10/12	38%
45	14/16	45	28	12/14	28
42½	16/18	42½	25	14/16	25
42@42½	18/20	42@42½	24½	16/18	24½
42@42½	20/22	42@42½	24	18/20	24
42	22/24	42	G.A., fros., fresh	D.S. Clear	
40½	24/26	40½	21a	20/25	24n
39½	25/30	39½	20n	25/30	23n
23½	8/up, 2's in.	23½	10a	30/35	22½n
			17½a	35/40	22½n
			15½a	40/50	20a

PICNICS

		Frozen	Branding quality	D.S. Bellies
26½@27	4/6	26½@27	20/25	26½a
25½	6/8	23½	25/30	26n
24n	8/10	24n		
24n	10/12	24n		
23½n	12/14	23½n		
23	8/up, 2's in.	23½		

FAT BACKS

		Cured	
10n	6/8	11n	
10n	8/10	11	
11½n	10/12	14%	
13¼n	12/14	14%	
14¾n	14/16	15%	
15½n	16/18	16%	
15½n	18/20	16%	
16n	20/25	17n	

n—nominal, b—bid, a—asked.

LARD FUTURES PRICES

(Drum contract basis)

NOTE: Add 1¢ to all price quotations ending in 3 or 7.

FRIDAY, NOV. 14, 1958

	Open	High	Low	Close
Dec. 11.85	11.85	11.75	11.75	11.77b
Jan. 11.45	11.45	11.40	11.40	11.40a
Mar. 11.00	11.00	10.95	10.95	10.95a
May 11.15	11.15	11.05a	11.05a	

Sales: 1,120,000 lbs.

Open interest at close Thurs., Nov. 13; Nov. 23, Dec. 239, Jan. 62, Mar. 38, and May 4 lots.

MONDAY, NOV. 17, 1958

	Dec.	11.75	11.75	11.60	11.60b
Jan. 11.35	11.35	11.27	11.27	11.27	
Mar. 10.90	10.90	10.77	10.77	10.80	
July 11.00	11.00	10.95	10.95	10.95a	

Sales: 1,600,000 lbs.

Open interest at close Fri., Nov. 14; Nov. 23, Dec. 236, Jan. 63, Mar. 42, and May 7 lots.

TUESDAY, NOV. 18, 1958

	Dec.	10.35	10.35	10.30	10.20b-30a
Jan. 10.05	10.05	10.04	10.04b	10.05a	
Mar. 10.00	10.00	9.95	9.90	9.90b-97a	
May	10.00b-17a		
July 10.00	10.00	9.98	9.98	9.98b-98a	

Sales: 360,000 lbs.

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, NOV. 14, 1958

	Open	High	Low	Close
Dec. 10.70	10.70	10.53	10.49b-55a	
Jan. 10.25	10.25	10.20	10.20b-30a	
Mar. 10.20	10.20	10.09	10.05b-10a	
May	10.20b-29a	
July 10.20	10.20	10.13	10.05b-15a	

Sales: 660,000 lbs.

Open interest at close Thurs., Nov. 13; Dec. 24, Jan. 16, Mar. 28, May 6, and July 15 lots.

MONDAY, NOV. 17, 1958

	Dec.	10.41	10.41	10.41	10.37b-41a
Jan. 10.10	10.10	10.10	10.10	10.10	
Mar. 10.03	10.03	10.02	10.02	10.02	
May	10.00b-17a		
July	10.00b-08a		

Sales: 360,000 lbs.

Open interest at close Fri., Nov. 14; Dec. 23, Jan. 17, Mar. 31, May 6, and July 16 lots.

TUESDAY, NOV. 18, 1958

	Dec.	10.35	10.35	10.30	10.20b-30a
Jan. 10.05	10.05	10.04	10.04b	10.05a	
Mar. 10.00	10.00	9.95	9.90	9.90b-97a	
May	10.00b-05a		
July 10.00	10.00	9.98	9.98	9.98b-98a	

Sales: 720,000 lbs.

Open interest at close Mon., Nov. 17; Dec. 23, Jan. 18, Mar. 35, May 6, and July 16 lots.

WEDNESDAY, NOV. 19, 1958

	Dec.	10.31	10.31	10.31	10.25b-35a
Jan. 10.05	10.05	10.05	10.05	10.05b-10a	
Mar. 9.92	9.92	9.92	9.92	9.92b-99a	
May 10.00	10.00	9.90	9.90	9.90b-99a	
July	9.95b-	10.05a	

Sales: 660,000 lbs.

Open interest at close Tues., Nov. 18; Dec. 23, Jan. 23, Mar. 40, May 6, and July 3 lots.

THURSDAY, NOV. 20, 1958

	Dec.	10.20	10.20	10.20	10.21b-25a
Jan. 10.07	10.07	10.07	10.07	10.06b-12a	
Mar.	9.90b-		
May 10.00	10.00	9.98	9.98	9.98b-99a	
July	9.98b-	10.05a	

Sales: 600,000 lbs.

Open interest at close Wed., Nov. 19; Dec. 19, Jan. 27, Mar. 50, May 19, and July 3 lots.

ALL MARGINS ON MINUS SIDE THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

Sharp markdowns in pork prices swept cut-out margins on light and mediumweight hogs from their plus margins on last week to decided minus positions. The minus margins on heavies, however, were not substantially affected by the week's shifts in the pork market.

	180-220 lbs.—	220-240 lbs.—	240-270 lbs.—
Value per cwt.	Value per cwt.	Value per cwt.	Value per cwt.
cwt. alive	fin. yield	cwt. alive	fin. yield
Lean cuts	\$12.65	\$18.22	\$11.76
Fat cuts, lard	5.28	7.59	5.12
Ribs, trimmings, etc.	2.22	3.18	2.07
Cost of hogs	18.75	18.17	17.58
Condemnation loss	.09	.09	.09
Handling, overhead	1.82	1.65	1.49
TOTAL COST	20.66	29.72	19.91
TOTAL VALUE	20.15	28.90	19.38
Cutting margin	-\$1.51	-\$7.33	-\$1.31
Margin last week	+\$21	+\$32	+\$27

PACIFIC COAST WHOLESALE PORK PRICES

Los Angeles Nov. 18 San Francisco Nov. 18 No. Portland Nov. 18

FRESH PORK (Carcass): (Packer style)	(Shipper style)	(Shipper style)
80-100 lbs., U.S. No. 1-3, None quoted	None quoted	None quoted
120-150 lbs., U.S. No. 1-3, \$32.00@34.00	\$29.00@38.00	

LOINS, No. 1:		
8-10 lbs.	48.00@52.00	\$52.00@54.00
10-12 lbs.	48.00@52.00	48.00@55.00
12-16 lbs.	48.00@52.00	48.00@53.00

PICNICS:	(Smoked)	(Smoked)
4-8 lbs.	33.00@40.00	35.00@38.00

HAMS:		
12-16 lbs.	52.00@59.00	52.00@56.00
16-18 lbs.	51.00@57.00	51.00@56.00

BACON "DRY" Cure, No. 1:		
6-8 lbs.	41.00@48.00	48.00@51.00
8-10 lbs.	41.00@47.00	47.00@49.00
10-12 lbs.	41.00@46.00	46.00@49.00

LARD, Refined:		
1-lb. cartons	17.50@19.50	20.00@21.00
50-lb. cartons & cans	15.50@18.75	19.00@20.00

Tierces		
	15.00@18.00	17.50@19.00

PHILA., N. Y. FRESH PORK LOCALLY DRESSED		
Nov. 18, 1958		

||
||
||

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Nov. 19, 1958

BLOOD

Unground per unit of ammonia, bulk	6.00@6.25n
DIGESTER FEED TANKAGE MATERIALS	
Wet rendered, unground, loose	
Low test	7.25n
Med. test	7.00n
High test	6.75n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged	\$ 87.50@ 95.00
50% meat, bone scraps, bulk	85.00@ 87.50
60% digester tankage, bagged	95.00@100.00
60% digester tankage, bulk	92.50@ 95.00
80% blood meal, bagged	110.00@130.00
Steam bone meal, 50-lb. bags (especially prepared)	92.50
60% steam bone meat, bagged	75.00

FERTILIZER MATERIALS

Feather tankage ground	
per unit of ammonia	*5.50
Hoof meal, per unit ammonia	*6.75

DRY RENDERED TANKAGE

Low test, per unit prot.	1.50@1.55n
Medium test, per unit prot.	1.45n
High test, per unit prot.	1.40n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton	22.00
Cattle jaws, feet (non-gel.), ton	6.00@6.00
Trim bone, ton	9.00@14.00
Pigskins (gelatine), cwt.	63/4n
Pigskins (rendering), piece	15@25

ANIMAL HAIR

(Smoked)	
Winter coil dried, per ton	\$50.00@60.00
Summer coil dried, per ton	None quoted
Cattle switches, per piece	2@3/4
Winter processed (Nov-Mar.)	
gray, lb.	11
Summer processed (April-Oct.)	
gray, lb.	8

*Delivered midwest, n—nominal, a—asked.

17.50@20.00
None quoted
13.50@18.00

SH PORK
88SED
8

(1cwt., lb.)
46 @52
43 @48
39 @44
41 @45
32 @35
49 1/2 @61
47 @50
32 @35
31 @33
27 @33

ox lots, lb.)
45 @50
44 @49
50 @55
39 @43
32 @36
40 @46

15.00
15.75
15.50

19.75
20.35

15.50

19.75
20.35

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

12.75
12.62 1/2

HIDES AND SKINS

fancy tallow, 8½¢; bleachable fancy tallow, 7½¢; prime tallow, 7½¢; special tallow, 7½@7½¢; No 1 tallow, 7¢; and No. 2 tallow, 5½¢.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7½¢; B-white grease, 7½@7½¢; yellow grease, 6½@6½¢; house grease, 6½¢; and brown grease, 5½¢. Choice white grease, all hog, was quoted at 8%@8½¢, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Nov. 19, 1958

Dried blood was quoted today at \$5.25@\$5.50 per unit of ammonia. Low test wet rendered tankage was listed at \$5.75@\$6.00 per unit of ammonia and dry rendered tankage was priced at \$1.40 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, NOV. 14, 1958

	Open	High	Low	Close	Prev. close
Dec.	13.59b	13.59	13.50	13.51b	13.57b
Jan.	13.59	13.60	13.50	13.55n	13.55n
Mar.	13.61	13.62	13.52	13.58	13.59b
May	13.63	13.49	13.49	13.56	13.60
July	13.56b	13.66	13.56	13.49b	13.56b
Sept.	13.22b	13.22	13.20	13.10b	13.22b
Oct.	13.33a	13.33	13.30	13.05b	13.10b
Dec.	13.30a	13.30	13.00	13.00b	13.10b
Sales:	126 lots.				

MONDAY, NOV. 17, 1958

	Open	High	Low	Close	Prev. close
Dec.	13.53b	13.65	13.59	13.59	13.51b
Jan.	13.50n	13.66	13.56	13.59n	13.50n
Mar.	13.58	13.66	13.56	13.59	13.56
May	13.57b	13.66	13.59	13.59	13.56
July	13.64	13.56	13.57	13.49b	13.56
Sept.	13.20b	13.20	13.20	13.22b	13.10b
Oct.	13.10b	13.10	13.20	13.05b	13.10b
Dec.	13.10b	13.10	13.12b	13.12b	13.00b
Sales:	214 lots.				

TUESDAY, NOV. 18, 1958

	Open	High	Low	Close	Prev. close
Dec.	13.55b	13.58	13.45	13.49b	13.59
Jan.	13.55n	13.66	13.50	13.59n	13.50n
Mar.	13.57b	13.59	13.45	13.47	13.59
May	13.59	13.59	13.46	13.46	13.59
July	13.50b	13.53	13.53	13.42b	13.57
Sept.	13.20b	13.20	13.20	13.15b	13.22b
Oct.	13.30a	13.30	13.20	13.16a	13.20b
Dec.	13.30a	13.30	13.04b	13.12b	13.00b
Sales:	157 lots.				

WEDNESDAY, NOV. 19, 1958

	Open	High	Low	Close	Prev. close
Dec.	13.48b	13.40	13.30	13.37	13.49b
Jan.	13.43n	13.45	13.30	13.35n	13.49n
Mar.	13.45	13.45	13.31	13.36	13.47
May	13.44	13.44	13.31	13.35b	13.46
July	13.35b	13.37	13.29	13.30	13.42b
Sept.	13.00b	13.05	13.05	13.00b	13.15b
Oct.	13.15a	13.15	13.15	12.90b	13.16a
Dec.	13.15a	13.15	12.85b	13.04b	13.04b
Sales:	370 lots.				

VEGETABLE OILS

Wednesday, Nov. 19, 1958

	Crude cottonseed oil, f.o.b.	
Valley	11½	
Southern	11¾	
Texas	10%@11n	
Corn oil in tanks, f.o.b. mills	12½a	
Soybean oil, f.o.b. Decatur	10½a	
Coconut oil, f.o.b. Pacific Coast	10½a	
Peanut oil, f.o.b. mills	14½a	
Cottonseed foots:		
Midwest and West Coast	1½@1%	
East	1½@1%	

OLEOMARGARINE

Wednesday, Nov. 19, 1958

	White dom. vegetable (30-lb. cartons)	26
Yellow quarters (30-lb. cartons)	27	
Milk churned pastry (750 lbs., 30's)	23½	
Water churned pastry (750 lbs., 30's)	22½	
Bakers steel drums, ton lots	19½	

OLEO OILS

Wednesday, Nov. 19, 1958

	Prime oleo stearine (slack barrels)	11½@12
Extra oleo oil (drums)	17½	
Prime oleo oil (drums)	17	@17½

b—nominal, a—asked, b—bid, pd—paid.

Packer hides higher in fairly active trade at midweek—Small packer and country hide market slow to react to higher trend in big packer circuit—Good demand for calfskins and kip-skins, with trading light—Sheepskins steady, mostly nominal

CHICAGO

PACKER HIDES: The quiet nature of the market last week carried over to the early part of this week, with steady bids made on most selections. Offerings were thin at ½c advance. Light hides, in particular, were in good demand with few being offered. Demand for other hides appeared to be easier earlier this week, but packers were reluctant to talk steady prices. Some reports of possible "resale" business were heard. Few details were coming out, however. Early Tuesday, packers offered heavy native steers and branded steers at ½c higher prices and asked one cent more on heavy native cows and branded cows. About 8,000 Colorados sold ½c higher at 10c.

Trading was broad at midweek, with some sharp advances registered. About 32,000 heavy native steers sold at 13½@14c up ½c. About 8,800 butt-branded steers moved up ½c at 12c. About 10,000 heavy native cows sold 1c higher at 15½@16c, and 11,500 branded cows sold at 14½@15½c. Also 1,000 Denver branded cows sold at 14½c. Late Wednesday it was reported that a couple of cars of light St. Joseph cows sold at 22½c and Kansas City's at 23c. A car of Colorados sold at 10c.

SMALL PACKER AND COUNTRY HIDES: Offerings were somewhat limited, with a firm undertone prevailing. The 50/52 lb. average hides were quoted at 15@16c nominal, with some sellers asking 17c. The 60/62's were listed at 12@12½c nominal. Locker-butcher 50/52's were nominal at 12@13c, depending on location, etc. The 48/50-lb. renderers were firm, at 11@12c nominal. No. 3 hides were pegged nominally at 7½@8c. Horse hides were slow, with trimmed Northerns held at 6.50@7.00, and untrimmed at 7.00@7.50.

CALFSKINS AND KIPSKINS: These selections were in broad demand. Big packer Northern light calf was quoted at 65c nominal, although some reportedly brought 67½@70c. Heavy calf was quoted at 57½c nominal with no trading reported. River kips were bid at 45c while overweights were nominal at 37c. Small

packer allweight calf was quoted at 45@47c nominal, as were allweight kips at 34@36c. Country allweight calf was quoted at 32@32½c and allweight kips at 25@26c.

SHEEPSKINS: The shearling market was steady with more action. No. 1's was listed at 1.00@1.25, No. 2's at .40@.60, and No. 3's were still draggy at .20@.40. Southwestern No. 1's were firm at 2.25. Lamb pelts were pegged at 2.25@2.50 per cwt, liveweight basis. Fall clips ranged from 1.75@2.25 and full wool dry pelts were nominal at .17 f.o.b. Chicago.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Wednesday, Nov. 19, 1958	Cor. date
Lgt. native steers	17½@18n	15 @15½
Hvy. nat. steers	13½@14	10 @10½
Ex. lgt. nat. steers	21n	18 @18½
Butt-brand. steers	12	9½
Colorado steers	10	8½
Hvy. Texas steers	10½@11n	9½
Light Texas steers	14n	12½
Ex. lgt. Texas steers	17½n	16½
Heavy native cows	15½@16	10½@11n
Light nat. cows	.19 @23	13½@16
Branded cows	14½@15½	9½@10½
Native bulls	8½@9n	7 @8
Branded bulls	7½ @8n	6 @7
Calfskins:		
Northerns, 10/15 lbs.	60n	45n
10 lbs./down	65n	40
Kips, Northern native, 15/25 lbs.	45n	32n

SMALL PACKER HIDES

	STEERS AND COWS	Cor. date
60 lbs. and over	12 @12½n	9½
50 lbs.	15 @16n	11½

SMALL PACKER SKINS

	HORSESKINS, untrim.	Cor. date
Calfskins, all wts.	.45 @47n	27 @22n
Kipskins, all wts.	.34 @36n	23 @24n

SHEEPSKINS

	Packer shearlings	Cor. date
No. 1	1.00@1.25	1.90@3.50
No. 2	.40 @ .60	1.50@2.00
Dry Pelts	17n	26@27n
Horsehides, untrim.	7.00@7.50	8.00@8.50
Horsehides, trim.	6.50@7.00n	7.50@8.00n

N.Y. HIDE FUTURES

FRIDAY, NOV. 14, 1958

	Open	High	Low	Close
Jan.	15.00b	15.05b	15.05b	15.05b
Apr.	14.40b	14.50	14.50	14.50b
July	14.40b	14.50	14.50	14.50b
Oct.	14.40b	14.50	14.50	14.50b
Jan.	14.40b	14.50	14.50	14.50b
Sales: none.				

MONDAY, NOV. 17, 1958

	Open	High	Low	Close
Jan.	13.10b	13.10b	13.10b	13.35b
Apr.	14.50b	14.80	14.71	14.75b
July	14.50b	14.60	14.60	14.80@13.00
Oct.	14.40b	14.50	14.50	14.75b@13.00
Jan.	14.70b	14.70b	14.70b	14.75n
Sales: three lots.				

TUESDAY, NOV. 18, 1958

	Open	High	Low	Close
Jan.	13.20b	13.20b	13.20b	13.35b
Apr.	14.60b	14.80	14.80	14.75b
July	14.60b	14.60	14.60	14.80@13.00
Oct.	14.60b	14.60	14.60	14.75b@13.00
Jan.	14.70b	14.70b	14.70b	14.75n
Sales: one lot.				

WEDNESDAY, NOV. 19, 1958

	Open	High	Low	Close
Jan.	16.00b	16.55	16.50	16.55
Apr.	15.10b	15.30	15.50	15.50
July	14.65b	15.11	15.00	15.10b
Oct.	14.70b	15.00	15.00	15.10b
Jan.	14.70b	15.00	15.00	15.10b
Sales: five lots.				

THURSDAY, NOV. 20, 1958

	Open	High	Low	Close
Jan.	16.00b	16.55	16.50	16.55
Apr.	15.10b	15.30	15.50	15.50
July	14.65b	15.11	15.00	15.40b
Oct.	15.00b	15.30	15.30	15.20b
Jan.	14.70b	15.00	15.00	15.20b
Sales: four lots.			</	

LIVESTOCK MARKETS...Weekly Review

October Slaughter Of All Meat Animals Down From Year Ago

A U. S. Department of Agriculture report on livestock slaughter under federal inspection in October revealed several-year lows in butchering of some classes of meat animals for the month, with slaughter of all classes down from October last year. Slaughter of cattle fell to its smallest October count in four years, and that of calves and sheep to their smallest numbers for the month since 1951.

Slaughter of cattle, which most generally shows an increase in October over the month before, numbered 1,642,340 head. However, this number represented a decline of about 149,000 head from last year's October kill of 1,800,946. Slaughter of cattle for the first 10 months of the year at 14,899,526 indicated about a 10 per cent drop from the 1957 count of 16,465,321 head.

Butchering of calves, with culling of western herds at its peak for the season, rose to 540,799 head from 472,377 in September. However, the October 1958 kill of the young stock was about 37 per cent smaller than the 742,307 butchered in the same month of 1957. Year totals were 4,758,277 and 6,156,618 head, respectively.

Hog slaughter, rising to 5,910,924 head in October from the September count of 5,219,365 represented one of the smallest gains for the month in years. Last year's increase was in excess of a million head. The October 1958 hog kill was also off slightly from last year's October kill of 6,093,775 head. The 10-month aggregate of 48,389,286 head left a spread of

about 1,265,000 head compared with 49,653,929 last year.

Slaughter of sheep and lambs numbered 1,130,553 head compared with 1,209,856 last year.

FEDERALLY INSPECTED SLAUGHTER

CATTLE

	1958	1957
January	1,629,560	1,851,362
February	1,308,695	1,487,580
March	1,360,232	1,513,798
April	1,383,108	1,498,691
May	1,468,084	1,665,396
June	1,505,572	1,535,022
July	1,561,495	1,759,134
August	1,478,659	1,726,015
September	1,561,781	1,627,397
October	1,642,340	1,800,946
November	1,515,425
December	1,473,382

CALVES

	1958	1957
January	546,952	656,616
February	467,991	549,635
March	518,145	632,494
April	485,480	612,553
May	437,532	579,519
June	430,001	584,866
July	484,542	585,717
August	424,458	611,082
September	472,377	637,775
October	540,799	742,307
November	597,767
December	569,468

HOGS

	1958	1957
January	5,531,175	5,654,585
February	4,452,619	4,984,823
March	4,817,607	5,380,056
April	4,963,396	5,000,139
May	4,443,999	4,883,753
June	4,209,047	3,903,885
July	4,326,283	4,184,883
August	4,514,871	4,418,124
September	5,219,365	5,059,926
October	5,910,924	6,093,775
November	5,505,486
December	5,522,852

SHEEP

	1958	1957
January	1,060,874	1,333,283
February	940,291	1,090,570
March	999,601	1,011,489
April	1,148,776	1,060,814
May	1,121,919	1,132,669
June	1,041,843	1,043,927
July	1,012,700	1,200,161
August	950,437	1,111,710
September	1,044,666	1,104,325
October	1,130,553	1,209,856
November	957,887
December	978,193

JANUARY-OCTOBER TOTALS

	1958	1957
Cattle	14,899,526	16,465,321
Calves	1,478,659	1,665,396
Hogs	48,389,286	49,653,929
Sheep	10,451,750	11,298,173

More Lambs To Be Fed This Year Than Last, Says USDA

The number of sheep and lambs to be fed for the winter and early spring market is expected to be larger than last year according to the Crop Reporting Board. The level of feeding this year will exceed that of the three previous years and may be near the 1954-55 level of operations, the USDA board predicted.

The agricultural board believes that most states will feed more lambs than last year, although a number of them will feed about the same or a smaller number. A large share of the increase in feeding this year will occur in the wheat-growing area, where pastures are reported in good condition.

The 1958 lamb crop was 4 per cent larger than a year earlier, and 7 per cent above average. The lamb crop in the 11 western states, South Dakota, and Texas was 5 per cent larger than in 1957. The 1958 crop in the 35 native sheep states was 4 per cent larger than last year.

Sheep and lamb slaughter from July through September, 1958, was 10 per cent below the same period in 1957, with the July and August slaughter each down 13 per cent.

Shipments of sheep and lambs into nine Corn Belt states for which in shipment data are available were up 10 per cent from the July-September period last year.

The number of lambs to be fed in the Corn Belt is expected to be larger than a year earlier. The increase in the western Corn Belt states is mainly in the Kansas wheat pasture area, where it will be up sharply. The remaining states, except Missouri will be feeding at the same level or slightly higher than a year earlier.

WESTERN BUYERS LIVESTOCK ORDER BUYERS

Phone: Cypress 4-2411
ALGONA, IOWA

WE BUY HOGS IN THE HEART OF THE CORN BELT
10 OFFICES TO SERVE YOU

Looking for Something?
or Someone?

see our classified pages 40 and 41

GEO. S. HESS R. Q. (PETE) LINE

INDIANAPOLIS HOG MARKET

HESS-LINE CO.

HOG ORDER BUYERS EXCLUSIVELY

TELEPHONE MELROSE 7-5481

HESS-LINE CO.

EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS
INDIANAPOLIS 21, IND.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, November 15, 1958, as reported to the NATIONAL PROVISIONER:

CHICAGO

Armour, 9,335 hogs; shippers, 26,005 hogs; and others, 20,860 hogs. Totals: 21,053 cattle, 286 calves, 56,290 hogs and 4,170 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour .. 1,851 206 2,263 779
Swift .. 1,054 246 5,530 2,714
Wilson .. 958 4,166 ..
Butchers 5,667 61 ..
Others . 1,785 125 3,291 920

Totals 11,945 580 15,311 4,413

OMAHA

Cattle & Calves Hogs Sheep

Armour .. 5,615 10,102 1,301
Cudahy .. 3,104 8,538 2,110
Swift .. 4,086 8,530 2,007
Wilson .. 2,803 7,385 2,404
Neb. Beef . 600
Am. Stores 1,067
Cornhusker . 829
O'Neill .. 1,068
B. & C. .. 638
Gr. Omaha . 497
Rothschild . 940
Roth .. 664
Kingan .. 655
Omaha D.B. 285
Omaha .. 468
Union .. 663
Others .. 429 10,240 ..
Totals .. 24,501 44,795 7,822

N. S. YARDS

Cattle Calves Hogs Sheep

Armour .. 1,430 .. 6,370 ..
Hunter 6,290 ..
Hell 1,510 ..
Krey 3,009 ..
Totals 1,430 .. 17,188 ..

ST. JOSEPH

Cattle Calves Hogs Sheep

Swift .. 3,065 147 14,544 4,388
Armour .. 2,544 81 6,924 1,135
Seitz .. 1,034
Others .. 2,908 .. 1,924 ..
Totals 9,551 228 23,392 5,523

*Do not include 256 cattle, 41 calves, 8,362 hogs and 3,327 sheep direct to packers.

SIOUX CITY

Cattle Calves Hogs Sheep

Armour .. 2,880 .. 9,893 3,947
Swift .. 3,379 .. 7,038 904
S.C. Dr.
Beef 4,365
S. D. Dr.
Pork 10,895 ..
Raskin .. 855
Butchers 369
Others .. 11,200 .. 20,601 622
Totals 23,057 .. 49,327 5,493

WICHITA

Cattle Calves Hogs Sheep

Cudahy .. 996 78 2,911 ..
Dunn .. 98
Dold .. 37 .. 170 ..
Excel .. 838
Armour 201
Swift 1,212
Others .. 2,527 .. 108 488
Totals 4,491 78 3,189 1,991

OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour .. 1,025 65 484 ..
Wilson .. 860 158 1,267 474
Others .. 1,959 89 1,000 736
Totals* 3,844 812 2,761 1,210
*Do not include 1,206 cattle, 41 calves and 5,482 hogs direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep

Cudahy 228 ..
Swift .. 145
Atlas .. 692
United .. 508 1 417 ..
Ideal .. 834 104 ..
Gr. West .. 374
Quality .. 337
Goldring .. 833
Star .. 285
Century .. 154
Coast .. 72 .. 248 ..
Clough'b'r 103 ..
Kubnkin .. 99 12
Others .. 778 32 117 ..
Totals 4,161 149 1,113 ..

DENVER

Cattle Calves Hogs Sheep

Armour .. 571 2,942
Swift .. 1,060 47 2,983 4,143
Cudahy .. 628 29 4,507 ..
Wilson .. 499 2,165
Others .. 5,275 56 1,255 570

Totals 8,042 132 8,655 9,820

FORT WORTH

Cattle Calves Hogs Sheep

Armour .. 590 551 708 1,243
Swift .. 710 614 713 1,358
City .. 662
Rosenthal 139 7 376

Totals 2,101 1,172 1,416 2,977

CINCINNATI

Cattle Calves Hogs Sheep

Gall 349
Schlachter 217 31
Others .. 4,295 727 10,140 1,272

Totals 4,512 758 10,140 1,621

ST. PAUL

Cattle Calves Hogs Sheep

Armour 66 230
Bartusch
Rifkin
Superior.
Swift 714 ..
Others .. 48 .. 2,776 ..

Totals 48 .. 3,556 230

TOTAL PACKER PURCHASES

Week ended Nov. 15 week 1957

Cattle .. 118,736 146,185 155,656

Hogs .. 237,133 304,049 292,339

Sheep .. 45,270 58,986 59,951

Grand totals .. 269,699 85,916 1,146,880

Total same week 1957 .. 284,425 108,589 1,137,514 199,931

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Nov. 15, 1958 (totals compared) as reported by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Lambs
Boston, New York City Area ¹	13,791	9,319	47,423	37,098
Baltimore, Philadelphia	7,993	918	29,088	4,121
Cin., Cleve., Detroit, Indpls.	11,621	5,410	108,353	17,298
Chicago, Milwaukee, Minn.	22,139	9,772	46,203	5,982
St. Paul-Wis. Areas ²	27,427	26,826	114,743	14,988
St. Louis Area ³	9,729	1,892	78,564	5,298
Sioux City-S. Dak. Area ⁴	18,337	..	100,873	17,310
Omaha Area ⁵	31,011	229	89,941	10,889
Kansas City	10,152	1,081	30,823	5,827
Iowa-S. Minnesota ⁶	28,193	11,320	305,000	27,301
Louisville, Evansville, Nashville, Memphis	8,131	4,797	50,978	..
Georgia-Alabama Area ⁷	5,995	4,446	25,114	..
St. Joseph, Wichita, Okla. City	17,009	1,727	47,388	5,228
Ft. Worth, Dallas, San Antonio	9,780	5,941	20,127	7,394
Denver, Ogden, Salt Lake City	15,535	302	18,897	24,463
Los Angeles, San Fran. Areas ⁸	20,805	1,611	24,419	23,198
Portland, Seattle, Spokane	6,051	256	14,146	3,841
Grand totals ..	269,699	85,916	1,146,880	208,311
Total same week 1957 ..	284,425	108,589	1,137,514	199,931

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁶Includes Bismarck, North Dakota and Montgomery, Ala., Atlanta, Atlanta, Moultrie, Thomasville and Tifton, Ga. ⁷Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Nov. 8 compared with the same week in 1957 were reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	Weights	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
		All	Choice	Good and	Grade B ¹	Dressed	Handyweights	Good	
Toronto	1958	1957	1958	1957	1958	1957	1958	1957	1957
Montreal	23.15	16.80	29.10	23.45	24.10	26.75	19.55	17.70	17.70
Winnipeg	23.52	16.97	29.15	23.00	21.25	23.08	18.78	17.00	17.00
Calgary	22.70	17.65	23.50	16.15	20.70	21.76	18.60	18.35	18.35
Edmonton	22.50	16.10	22.75	17.00	20.65	22.55	18.00	17.25	17.25
Lethbridge	22.75	17.00	23.00	14.75	20.70	21.80	18.00	17.25	17.25
Pr. Albert	22.10	15.75	23.50	16.50	20.50	21.65	17.15	14.80	14.80
Moose Jaw	21.90	16.00	24.20	16.25	20.50	21.90	16.75	16.00	16.00
Saskatoon	22.60	15.60	25.00	17.50	20.50	21.50	16.75	15.70	15.70
Regina	22.10	15.65	25.50	17.00	20.50	21.75	16.60	14.85	14.85
Vancouver	21.90	..	24.00	20.25	18.50	18.50

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia, Dothan, Alabama, and Jacksonville, Florida, during the week ended November 15:

	Cattle	Calves	Hogs
Week ended Nov. 15 ..	1,285	941	14,467
Week previous (five days) ..	1,443	853	15,203
Corresponding week last year ..	2,128	979	15,231

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Nov. 19 were as follows:

CATTLE:	Cwt.
Steers, choice ..	\$25.00@27.50
Steers, good ..	24.00@25.50
Heifers, gd. & ch. ..	24.00@26.50
Cows, util. & com'l. ..	17.50@20.00
Cows, can. & cut. ..	13.00@18.00
Bulls, util. & com'l. ..	21.50@24.00
Bulls, cutter ..	19.00@21.50
VEALERS:	
Choice ..	28.50@34.00
Stand. & gd. ..	25.00@28.50
Calves, gd. & ch. ..	24.00@28.00
HOGS, U.S. No. 1-3:	
140/160 lbs. ..	16.50@17.25
160/180 lbs. ..	17.25@17.75
180/200 lbs. ..	17.50@18.00
200/220 lbs. ..	17.50@18.25
220/240 lbs. ..	17.75@18.00
240/270 lbs. ..	16.75@17.50
270/300 lbs. ..	16.50@17.00
HOGS, U.S. No. 1-3:	
180/200 lbs. ..	17.00@18.00
200/220 lbs. ..	17.00@18.00
220/240 lbs. ..	16.75@17.75
240/270 lbs. ..	16.50@17.25
Sows, U.S. No. 1-3:	
180/200 lbs. ..	16.00@16.50
200/220 lbs. ..	15.75@16.25
220/240 lbs. ..	15.50@16.00
240/270 lbs. ..	15.00@15.75
Bulls, util. & com'l. ..	21.50@22.00
Bulls, cutter ..	20.00@22.00
HOGS, U.S. No. 1-3:	
180/200 lbs. ..	17.00@17.50
200/220 lbs. ..	17.00@17.75
220/240 lbs. ..	16.75@17.25
240/270 lbs. ..	16.25@17.00
Sows, U.S. No. 1-3:	
180/200 lbs. ..	16.25@16.75
200/220 lbs. ..	15.50@16.25
220/240 lbs. ..	14.50@15.25
240/270 lbs. ..	14.50@15.00
Bulls, util. & com'l. ..	21.50@22.00
Bulls, cutter ..	20.00@22.00
LAMBS:	
Good & choice ..	20.00@21.00
Good & ch. (wooled) ..	Good & ch. (shorn) ..
Good & ch. (shorn) ..	20.00@20.75

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 18 centers for the week ended November 15, 1958, compared:

CATTLE

	Week ended	Prev. week	Cor.
Sheep & Lambs			
37,020			
4,121			
17,296			
5,222			
14,988			
5,206			
3,17,810			
10,829			
5,827			
27,231			
8			
5,218			
7,584			
24,462			
22,136			
6,814			
208,311			
4			
199,801			
Totals . . .	125,895	143,661	140,349

HOGS

	Chicago†	Kan. City‡	Omaha‡	Cincinnati‡	Denver‡	St. Paul‡	Wichita‡	New York & Jer. City†	Oklahoma City‡	Cincinnati‡	Denver‡	St. Paul‡	Wichita‡	New York & Jer. City†	Oklahoma City‡	Cincinnati‡	Denver‡	St. Paul‡	Wichita‡	New York & Jer. City†	Oklahoma City‡	Cincinnati‡	Denver‡	St. Paul‡	Wichita‡	New York & Jer. City†	Oklahoma City‡	Cincinnati‡	Denver‡	St. Paul‡	Wichita‡					
1958	30,195	28,008	29,207																																	
Mo. 1958	15,311	17,167	17,241																																	
Incl. Altonport, Del.																																				
Masson, City of Birmingham, Thomasco, So. San																																				
Totals . . .	125,895	143,661	140,349																																	

SHIPPING

	Chicago†	Kan. City‡	Omaha‡	Cincinnati‡	Denver‡	St. Paul‡	Wichita‡	New York & Jer. City†	Oklahoma City‡	Cincinnati‡	Denver‡	St. Paul‡	Wichita‡	New York & Jer. City†	Oklahoma City‡	Cincinnati‡	Denver‡	St. Paul‡	Wichita‡	New York & Jer. City†	Oklahoma City‡	Cincinnati‡	Denver‡	St. Paul‡	Wichita‡	New York & Jer. City†	Oklahoma City‡	Cincinnati‡	Denver‡	St. Paul‡	Wichita‡					
1958	30,195	28,008	29,207																																	
Mo. 1958	15,311	17,167	17,241																																	
Incl. Altonport, Del.																																				
Totals . . .	125,895	143,661	140,349																																	

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Nov. 13	979	203	14,764	1,756
Nov. 14	392	142	8,940	504
Nov. 15	336	2	1,520	367
Nov. 17	25,532	169	14,741	3,773
Nov. 18	7,000	100	13,000	2,000
Nov. 19	12,000	300	14,500	1,700

*Week so far . . . 44,532 569 42,241 7,473
Wk. ago. 49,182 627 40,113 6,933
Yr. ago. 48,472 1,672 38,259 8,591
*Including 300 cattle, 4,618 hogs and 559 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Nov. 13	5,456	53	4,953	477
Nov. 14	1,890	167	4,576	955
Nov. 15	464	...	839	463
Nov. 17	7,952	...	4,407	820
Nov. 18	6,000	...	7,000	2,300
Nov. 19	7,000	...	4,000	600

*Week so far . . . 20,952 15,407 3,720
Wk. ago. 22,555 135 15,727 2,644
Yr. ago. 20,746 132 12,132 2,347

NOVEMBER RECEIPTS

	Cattle	Calves	Hogs	Sheep
1958	145,537	130,264		
Cattle	145,537	130,264		
Hogs	168,931	172,289		

*Including 300 cattle, 4,618 hogs and 559 sheep direct to packers.

NOVEMBER SHIPMENTS

	Cattle	Calves	Hogs	Sheep
1958	80,527	67,449		
Cattle	80,527	67,449		
Hogs	65,482	48,333		
Sheep	12,512	8,227		

*Including 300 cattle, 4,618 hogs and 559 sheep direct to packers.

CHICAGO HOG PURCHASES

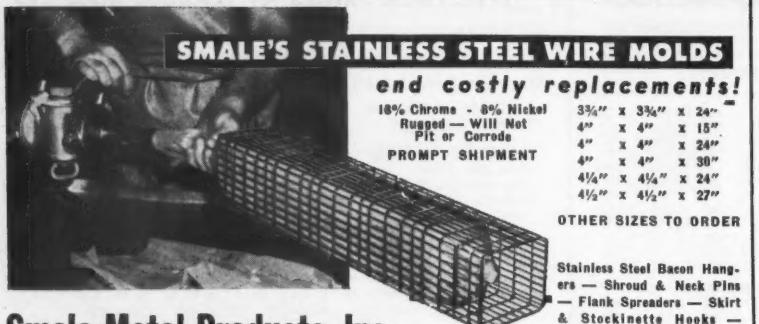
Supplies of hogs purchased at Chicago, week ended Wed., Nov. 19:

	Week ended	Week ended	Nov. 19	Nov. 12
Packers' purch.	..	38,298	28,102	
Shippers' purch.	..	24,904	27,242	
Totals ..	61,112	55,344		

*Federally inspected slaughter, including directs.

Stockyards sales for local slaughter. Stockyards receipts for local slaughter, including directs.

*Stockyards receipts for local slaughter, including directs.



Smale Metal Products, Inc.
2632 S. Shields, Chicago 16, Ill.

THURINGER CERVELAT

Buy this fine product
to complete your line of
packaged sausage.

We manufacture this product
in artificial casings for slicing.

CHAS.
HOLLENBACH
INC.

2653 OGDEN AVENUE
CHICAGO 8, ILLINOIS
Telephone LAwndale 1-2500

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20¢ each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20¢

POSITION WANTED

BEEF MAN: Experienced, well qualified to manage sizeable operation. Good knowledge of sales, grading, breaking and boning. W-444, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Or assistant. Qualified in all operations. Age 40, 20 years with major packer. Prefer to locate in the Rocky Mountain region. W-455, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED: Sausage maker. Will relocate for permanent position. Proven money maker. W-460, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BOOKKEEPER: All phases, meat provisions, poultry, frozen foods. New York area only. W-461, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

HELP WANTED

PLANT MANAGER

We are an eastern B.A.I. packer looking for a man who has a thorough knowledge of all phases of plant operation. Must know all modern curing, processing, packaging, costs, yields and employee relations, new product development, plant layout. A man who has follow-through ability. Please state age, qualifications, enclose picture and state salary desired. This is a good position with a future for the right man. All replies strictly confidential. W-455, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

SUPERINTENDENT: To take full charge of hog and beef killing and rendering in municipal slaughter house equipped by Albright-Nell Co., located in Barranquilla, Colombia, South America. Capacity of plant 300 beef cattle and 100 hogs. Write fully giving experience, age and salary required. Also include full length personal photograph and names and addresses of references. Ability to speak Spanish desirable. Address letters by air mail to EXPRESAS PUBLICAS MUNICIPALES, Apartado 321, Barranquilla, Colombia, South America.

each. Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER

HELP WANTED

PORTION CONTROL MAN

MAJOR PROCESSOR: Of frozen foods, desired top level man with full knowledge of developing and merchandising full line of portion control products. Submit complete resume. Answers treated confidentially.

W-456, THE NATIONAL PROVISIONER
527 Madison Ave., New York 22, N.Y.

SUPERINTENDENT: To take full charge of government inspected whole hog pork sausage plant, including hog kill. Well established growing midwest company. Good opportunity for experienced capable man. Starting salary \$10,000.00 per year. Mail complete resume, W-463, THE NATIONAL PROVISIONER 15 W. Huron St., Chicago 10, Ill.

IMPORTED HAM SALESMAN: Large importer of canned hams is interested in man with experience selling chains and other large consumers. Will pay liberal commission or work out satisfactory profit-sharing plan for right party. Give experience. W-466, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

WANTED: Practical hog killing foreman capable of training help and taking full charge of 250 hogs per hour operations. Must know how to supervise and get along with help. Excellent opportunity for right man. Please send complete resume to Box W-468, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER

With thorough experience in sausage plant wanted by modern midwestern sausage house. Must be able to set new standards or revise existing ones, figure costs, establish and maintain production and methods controls as well as sales statistics. Could lead to permanent position of plant manager. Write to Box W-454, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER: For Iowa beef killing operation. Must know livestock and boning. Good salary and profit sharing. W-452, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.



"Frightened to death" is no figure of speech where cancer is concerned. Each year thousands of Americans lose their lives needlessly because they were too terrified about cancer to even learn facts which could have saved their lives! Learn how to protect yourself and your family by writing to "Cancer," c/o your local post office.

American Cancer Society

HELP WANTED

WANTED: Experienced man to take complete charge of smoked meat operation in Maine packinghouse. Excellent opportunity for right man. Plant not under government inspection. State age, experience and salary expected. W-441, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

ENGINEER: Wanted experienced engineer, steam, power and refrigeration. Capable of supervising plant maintenance and machinery installation. Submit complete resume, age, reference, etc., to Box W-446, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROVISION MANAGER: Midwest packer has opening for provision manager. One who knows eastern and southern markets and able to move large quantities of pork products at the right price. Salary commensurate to ability. Permanent position. W-469, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BY-PRODUCTS SUPERVISOR

Experienced man 25-35, to handle all types of animal by-products. Thorough knowledge required. List references. Write to Box W-465, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT: Beef kill supervisor. Modern plant located in Iowa offers excellent opportunities to one having killing floor knife experience. Reply with complete resume. W-467, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT SALESMEN: Wanted for hotel and restaurant supply house. Excellent opportunity for ambitious progressive individuals. W-464, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN WANTED: Fully acquainted with wholesale and chain store operations in metropolitan New York. State background. W-458, THE NATIONAL PROVISIONER, 327 Madison Ave., New York 22, N.Y.

CLASSIFIED ADVERTISING

EQUIPMENT WANTED

WANTED: Good used 12 foot U-Bar de-hairing machine. CRAWFORD COUNTY PACKING COMPANY, P. O. Box 198, Denison, Iowa. Phone 1100.

EQUIPMENT FOR SALE

1-Buffalo silent cutter. Model #44 complete with extra set of knives. 200 lb. capacity, 20 H.P. 60 cycle, 550 volts. Just like new.
1-Buffalo mixer. Model #2, 400 lb. capacity. 3 H.P. 60 cycle, 550 volts. Both machines guaranteed in excellent condition. FS-462, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

11-used Frigidaire fin coils and drip pans 25" x 120". 3700 BTU per hour at ten deg. \$770.00
20-used direct expansion freezer plates 12" x 72" \$200.00

REYNOLDS REFRIGERATION CO.
5003 Forest Grove, Phone 7-8414 Rockford, Ill.

COMPLETE PACKINGHOUSE EQUIPMENT: Cars, trucks, office equipment, hog and beef killing equipment, sausage room equipment including stuffers, linkers, etc., ammonia compressors, pipe coils, etc. PUNXSUTAWNEY BEEF & PROVISION COMPANY, Punxsutawney, Pa. Telephone Number 1.

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed
We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penna.

NEW AND USED: Sausage Stuffers, Silent Cutters, Air Conditioning, Smoke Houses, Meat Trucks, SS Kettles, Meat Mixers and Grinders. Full line of canning, meat packing equipment and supplies.

H. D. Laughlin & Son
3701 N. Grove St., Fort Worth, Texas
Phone MArket 4-7231

CRYOVAC AUTOMATIC SHRINK TUNNEL: With all controls. Condition same as new. \$600.00 WEIL PACKING CO., P. O. Box 296, Evansville, Indiana Phone 5-7288.

USED: Stainless steel Adelman and Hoyt ham molds. Also 2 Bunn Tying machines for cross tying hams. FS-449, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

FOR SALE: Super duo Anderson Expeller. Can be converted for meat scrap. LAURIDSEN CREAMERY, DENNISON, IOWA.

REFRIGERATED TRUCKS

Two 1955 G.M.C. 1-ton trucks with Boyertown Walkin refrigerated bodies. Hydramatic. Original cost \$6800. Average of 38,000 miles each. Reefer unit operates both on the road and overnight plug-in. A bargain at \$2,000 each. Write to

F. J. WERNER
P. O. Box 69
Binghamton, N. Y.

BUSINESS OPPORTUNITY

REFRIGERATOR: Hanging rails about 14x20. Basement freezer about 14x16, connecting store, working room about 16x30, in packinghouse section. Good location for veal or beef boner. 11 Lackawanna Ave., Newark, N. J. Phone HUMboldt 5-5400.

MISCELLANEOUS

SOLE AGENTS: For Danish packer, offer lunch meat for direct import. Excellent color and flavor at \$35 duty paid east coast port. Minimum shipment 100 cases 12/6#. Samples available. FS-448, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

MEAT SAMPLING KNIVES FOR ADVERTISING AND GIFT USE

Folding pocket style. Stainless steel blade, 5 1/2" long over-all. Stimulated ivory handle engraved with your advertising 25 or more. \$1.75 each.

WRITE FOR CATALOG

LOUIS M. GERSON CO.

58 Dearing Rd., Mattapan, Mass.
Phone Cunningham 6-1463

PLANTS FOR SALE

SALE—RENT—CUSTOM KILL

MODERN FEDERAL INSPECTED: Two bed cattle and calf plant fully equipped. In excellent condition. Kosher kill optional. Attractive coolers. Excellent refrigeration. Boning department. Very efficient rendering department. Located in Scranton, Penn., 4 hours from New York or Philadelphia. Adjacent to ample Pennsylvania, New York, New Jersey livestock supply. P. O. Box 125, Scranton, Pa.

LOCKER PLANT: Operating in Carlinville, Illinois. Good condition, large zero storage space, real business opportunity. Also separate small packing and sausage manufacturing plant for immediate possession. Write to P. O. Box 401, St. Louis 66, Missouri.

SMALL PACKING PLANT: Located in Marion, Illinois, completely equipped including sausage kitchen. In good condition. Bargain. Immediate possession. Write to P. O. Box 401, St. Louis 66, Missouri.

COMPLETE FISH PLANT

3 TON PER HOUR—CHEAP.

MAROLF & COMPANY, Inc.
P. O. Box 3826 Seattle 24, Washington

FOR SALE: Lease on operating beef kill and boning plant. 100 head weekly capacity. With or without present lessee's equipment. \$5,000.00 down buys lessee's equipment. Halstead Packing Company, 121 Tree Road, Sarasota, Florida.

MISCELLANEOUS

FOR SALE: Small steady supply of New York state inspected tongues, liver, headmeat, F. F. A. FS-470, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

DECKER & STEPHENS CATTLE CO.
CATTLE ORDER BUYERS —
44 YEARS' EXPERIENCE

Supplies of slaughter cattle, bonded, certified.

NATIONAL STOCK YARDS
ST. LOUIS, MISSOURI
PHONE Upton 4-6911 or Upton 4-6135

USDA LABEL APPROVALS EXPEDITED ONE DAY SERVICE

Official action secured and label returned to you via Air same day. \$5.00 each. Wire notification \$6.50 each. All Gov. services available.

JAMES V. HURSON
412 Albee Bldg. Washington 6, D. C.
Phone REpublic 7-4122

YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor Lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem

KIWICODERS CORPORATION
4027 N. Kedzie Ave. Chicago 18, Ill.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SUENSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S WEEKLY SPECIALS

NOW IN PROGRESS! Complete Plant Liquidation Sale

The Federally Inspected

H. L. HANDY COMPANY

Div. of SWIFT and COMPANY

Chicago (Springfield), Massachusetts

Many fine items still available—all attractively priced for quick removal. For further information contact Barlant & Company at our Chicago office, 1631 S. Michigan Ave., Chicago 16, Illinois.

Current General Offerings Sausage & Bacon

9907—**FROZEN MEAT SLICER:** GMC mdl. 516, stainless steel 3 HP, excellent condition. \$2,075.00

1422—**FRANKFURTER WRAPPER:** Corley-Miller mdl. CM2, 1/3 HP. motor, little used. Bids requested

1274—**SLICER:** Anco #227 Hydramatic, shingling & packing conveyor unit, 4-stations. Exact

Weight Scales \$4,800.00

9882—**SAUSAGE COOKERS:** (3) Jourdan type, stainless steel, galv. iron frame, 9' x 6 1/2" x 8 3/4" wide, 3" West Pump (2 1/2"), overhead Sprays. Temperature Indicator ea. \$750.00

1074—**DIANA DICER:** C. E. Dipper mdl. #17, large size, 3000 lbs./hr., plates for 1/2" & 1" dicing, 3 1/2" mtr., extra set dies, like new, use less than a month ea. \$1,975.00

1102—**GRINDER:** Enterprise #4566, 8 1/2" plates, 25 HP, mtr. A-1 reconditioned \$375.00

9755—**GRINDER:** Buffalo #668, complete with worm, bowl & ring, 25 HP, mtr. \$725.00

1423—**GRINDER:** Kleen-Kut #611, 7 1/2 HP, totally enclosed mtr. \$375.00

1467—**GRINDER:** Enterprise mdl. #4IHIV, 5 1/2 HP. motor, V-belt drive \$250.00

9863—**STUFFER:** Randall, 500 lb. cap. \$390.00

1285—**STUFFER:** Buffalo, 300 lb. cap. \$375.00

1408—**STUFFER:** Randall, 100 lb. cap., with valves, air piping & Curtis 1 HP. Air Compressor, like new \$375.00

1468—**MIXER:** Boss #35, stainless steel bowl, belt-driven, 10 HP, mtr. \$750.00

1422—**MIXER:** Buffalo #4, 1000 lb. capacity, 7 1/2 HP, motor \$375.00

9710—**SILENT CUTTER:** Buffalo #26-B, self-emptying, 10-knives, 60 HP. mtr. & starter \$1,775.00

1172—**JOURDAN COOKER:** mld. TSC ser. #2514, 57" x 53" x 8'10" high, 1 HP. mtr. \$375.00

1051—**PORK-CUT SKINNER:** Townsend #27, reconditioned and guaranteed \$375.00

9386—**PICKLE PUMP:** Griffiths Big Boy #4, excellent condition \$195.00

1295—**PACKAGE SEALER:** Great Lakes CS-17, w/conveyor & Teflon covered heating plate \$165.00

1560—**CURING VATS:** (12) all stainless steel incl. legs, 5' x 3' x 28" high ea. \$250.00

1249—**HAM MOULDS:** (753) Globe Hoy, stainless steel, w/covers & like new springs:

378—#114, 17" x 6 1/4" x 5 1/2" ea. \$12.75

375—#112, 11" x 6" x 5 1/2" ea. \$12.75

9662—**HAM MOULDS:** stainless steel, with covers, like new springs. excellent condition, factory converted for use as Hoy Molds—Reduced to ea. \$12.75

378—#108 (1-0-E) 8 lbs. 11" x 5 1/2" x 4 1/2".

32—#109 (0-2-E) 9 lbs. 12" x 4 4/8" x 4 1/2".

100—#112 (0-2-X) 11 lbs. 12" x 6" x 5 1/2".

98—#114 (2-0-F) 12 lbs. 12" x 6 1/4" x 5 1/2".

1310—**LOAF MOULDS:** (204) Globe Hoy #66-S, stainless steel, w/covers, 10" x 4 1/2" x 4 1/2" ea. \$7.50

Rendering & Lard

9867—**LARD VOTATOR:** Girdler Jr. model, first class condition \$2,450.00

1542—**HYDRAULIC PRESS:** Anco 600 ton, 17 1/2" dia. ram, 15-20" plates \$2,250.00

1454—**GRAVITY DRYERS:** (2) Anderson Scraper type, 72-tubes, 5 HP. gearhead mtr., A-1 cond. \$2,500.00

1215—**COOKER:** Dupps, 4' x 7', jacketed head, 25 HP, motor \$1,500.00

9884—**EXPELLER:** Anderson RB, 15 HP. \$2,500.00

1531—**WASHER CYLINDER:** 8" x 36" dia., plus 2 1/2" up to snout, w/mtr. \$500.00

1153—**LARD FILTER:** Renzit mdl. SAA, stainless steel, 22" bowl, 4 gal. cap./min. w/pump \$250.00

9921—**KETTLES:** (50) Groen, 40 gal. cap., A.S.M.E. coded. 40# W.P., steam jacketed, stainless clad covers, valves, legs. New, never-used ea. \$175.00

All items subject to prior sale and confirmation

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.

Wabash 2-5550

• New, Used & Rebuilt Equipment

• Liquidators and Appraisers

BARLIANT & CO.

INSURE LASTING MEAT COLOR
AND FRESHNESS WITH

Seasolin

COLOR, FLAVOR & FRESHNESS RETAINER

FIRST SPICE Mixing Company, Inc.

NEW YORK 13, N.Y.
SAN FRANCISCO 7, CAL. — TORONTO 10, CANADA

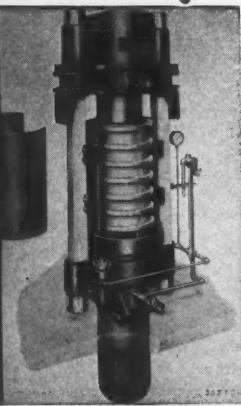
FRENCH CURB PRESS

Produces For You

MORE GREASE
PURER GREASE
LESS REWORKING
GREATER CLEANLINESS

For Additional
Information Write

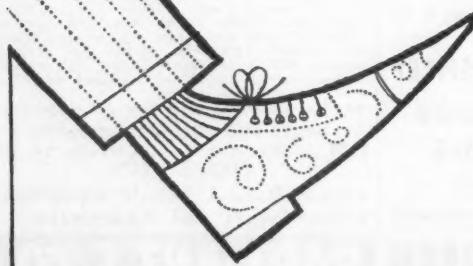
The French Oil Mill
Machinery Company
Piqua, Ohio



Anyone can do a job the hard way. Make it easy for yourself, use the PURCHASING GUIDE to buy for your plant. It has product information of all leading suppliers. Why don't you . . .

put your foot down!

USE the PURCHASING GUIDE,
It'll save you time and money!



ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

Allbright-Nell Co., The Third Cover

Baltimore Spice Company, The

Barlant and Company

Belaskas and Associates

Cincinnati Butchers' Supply Company, The

Corn Products Sales Company

First Spice Mixing Company, Inc.

French Oil Mill Machinery Company, The

Frick Co.

Globe Company, The

Goodyear Tire & Rubber Company, Inc.

Ham Boiler Corporation

Hess-Line Company

Hollenbach, Inc., Chas.

Hunter Manufacturing Company

Hygrade Food Products Corporation

Julian Engineering Company

Koch Equipment Co.

Kohnstamm & Co., Inc., H.

Morrell and Company, John

Preservaline Manufacturing Company

Pure Carbonic Company

Rath Packing Company, The

St. John and Company

Schmidt Co., Thos. C.

Sioux City Dressed Beef, Inc.

Smale Metal Products, Inc.

Smith's Sons Co., John E. Second Cover

Taylor Instrument Companies

Tee-Cee Manufacturing Company, The

Tee-Pak, Incorporated

Trans American Refrigerated Services. Fourth Cover

Union Carbide Corporation,
Visking Company Division

Front Cover

Vegex Company

Visking Company,

Division of Union Carbide Corporation. Front Cover

Western Buyers

Winger Manufacturing Co.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the service they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

R S

VISION

ird Cover

2

3

4

5

nd Cover

6

7

8

9

0

1

2

3

4

5

6

7

8

9

we cannot
omission in

The products

they render

iently, more

in which you

ments are

the

22, 1978